# Snickerdoodles

**Measuring and Equivalents Lab**

**Instructions: As a kitchen group, you must pass off the recipe ingredient conversions below before you can cook. You will be practicing converting measurements and equivalents. You must convert each measurement into the most effective and efficient measurement and the NEW recipe must be passed off by the teacher before you can make the Snickerdoodles.**

|  |  |
| --- | --- |
| **Cookie Dough Ingredients:** | **New Ingredient Measurements** |
| Preheat the oven to 400°. |
| 4 Tbsp. | Shortening | = \_\_\_\_\_\_\_\_\_\_\_\_ c. |
| 12 tsp. | Margarine | = \_\_\_\_\_\_\_\_\_\_\_\_ c. |
| 36 tsp. | Sugar | = \_\_\_\_\_\_\_\_\_\_\_\_ c. |
| 1 | Egg | Describe how to correctly measure an egg: |
| 24 Tbsp. | Flour | = \_\_\_\_\_\_\_\_\_\_\_\_ c. |
| 1/2 tsp. | Cream of Tartar | = \_\_\_\_\_\_\_\_\_\_\_\_ tsp. DOUBLED |
| 1 tsp. | Baking Soda | = \_\_\_\_\_\_\_\_\_\_\_\_ tsp. DIVIDED IN HALF  |
| 1/4 tsp. | Salt | = \_\_\_\_\_\_\_\_\_\_\_\_ tsp. DIVIDED IN HALF |
| **Topping Ingredients:**  | **New Ingredient Measurements** |
| 6 tsp. | Sugar | = \_\_\_\_\_\_\_\_\_\_\_\_ Tbsp. |
| 1/2 tsp. | Cinnamon | = \_\_\_\_\_\_\_\_\_\_\_\_ tsp. DOUBLED |

**Rewrite the Recipe Below Using the NEW Ingredient Measurements**

**Use the new recipe below to make your Snickerdoodles. Instructions are on the back of this sheet.**

|  |  |
| --- | --- |
| **Cookie Dough Ingredients** | **Topping Ingredients** |
| \_\_\_\_\_\_\_ c.  | Shortening | \_\_\_\_\_\_ c. | Flour | \_\_\_\_\_\_ Tbsp.  | Sugar |
| \_\_\_\_\_\_\_ c. | Margarine | \_\_\_\_\_\_ tsp. | Cream of Tartar | \_\_\_\_\_\_ tsp. | Cinnamon |
| \_\_\_\_\_\_\_ c. | Sugar | \_\_\_\_\_\_ tsp. | Baking Soda |  |  |
| \_\_\_\_\_\_\_  | Egg | \_\_\_\_\_\_ tsp. | Salt |  |  |

**Teacher Approval: \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Snickerdoodles Cooking Directions**

1. **Preheat the oven to 400°.**
2. **In a mixing bowl of the KitchenAid mixer, cream together the shortening, margarine and 3/4 c. sugar until light and fluffy. Use the white flat paddle attachment.**
3. **Add the egg to the mixture, and beat with the KitchenAid again until smooth.**
4. **Add the cream of tartar, baking soda and salt to mixture and mix until combined. Add the flour to the bowl 1/2 c. at a time until all flour has been added and no dry ingredients are visible.**
5. **In a custard cup, combine the 1 tsp. cinnamon and 2 Tbsp. of sugar for the topping and stir until well combined.**
6. **WITH CLEAN HANDS roll cookie dough into balls about the size of golf balls. Then, roll the dough balls in the cinnamon/sugar mixture until evenly coated.**
7. **Place the cookies on a greased cookie sheet, evenly spaced and then place the cookie sheet in the oven.**
8. **Bake at 400° for 8 to 10 minutes.**
9. **After they are done baking, let the cookies cool on the cookie sheet for 2 minutes. Then, with a turner, move the cookies onto a cooling rack with a paper towel beneath them. Let the cookies cool for about 5 minutes then eat and enjoy!**

**Equipment You Will Need On Your Tray**

-3 Custard Cups

-1/4 c. dry measuring cup

-Measuring Spoons

-Spatula

-Cereal Spoon

# Snickerdoodles

**Measuring and Equivalents Lab-ANSWER KEY**

**Instructions: As a kitchen group, you must pass off the recipe ingredient conversions below before you can cook. You will be practicing converting measurements and equivalents. You must convert each measurement into the most effective and efficient measurement and the NEW recipe must be passed off by the teacher before you can make the Snickerdoodles.**

|  |  |
| --- | --- |
| **Cookie Dough Ingredients:** | **New Ingredient Measurements** |
| Preheat the oven to 400°. |
| 4 Tbsp. | Shortening | = \_\_\_\_\_\_**1/4**\_\_\_\_\_\_ c. |
| 12 tsp. | Margarine | = \_\_\_\_\_\_**1/4**\_\_\_\_\_\_ c. |
| 36 tsp. | Sugar | = \_\_\_\_\_\_**3/4**\_\_\_\_\_\_ c. |
| 1 | Egg | Describe how to correctly measure an egg:**Crack one at a time in a separate container**.  |
| 24 Tbsp. | Flour | = \_\_\_\_\_**1 1/2**\_\_\_\_\_\_\_ c. |
| 1/2 tsp. | Cream of Tartar | = \_\_\_\_\_**1 tsp**.\_\_\_\_\_\_\_ tsp. DOUBLED |
| 1 tsp. | Baking Soda | = \_\_\_\_\_**1/2 tsp**.\_\_\_\_\_\_\_ tsp. DIVIDED IN HALF  |
| 1/4 tsp. | Salt | = \_\_\_\_\_**1/8 tsp**.\_\_\_\_\_\_\_ tsp. DIVIDED IN HALF |
| **Topping Ingredients:**  | **New Ingredient Measurements** |
| 6 tsp. | Sugar | = \_\_\_\_\_**2**\_\_\_\_\_\_\_ Tbsp. |
| 1/2 tsp. | Cinnamon | = \_\_\_\_\_**1 tsp**.\_\_\_\_\_\_\_ tsp. DOUBLED |

**Rewrite the Recipe Below Using the NEW Ingredient Measurements**

**Use the new recipe below to make your Snickerdoodles. Instructions are on the back of this sheet.**

|  |  |
| --- | --- |
| **Cookie Dough Ingredients** | **Topping Ingredients** |
| \_**1/4**\_\_ c.  | Shortening | \_**1 1/2**\_\_ c. | Flour | \_\_**2**\_\_\_ Tbsp.  | Sugar |
| \_**1/4**\_\_ c. | Margarine | \_\_**1**\_\_ tsp. | Cream of Tartar | \_\_**1**\_\_\_ tsp. | Cinnamon |
| \_**3/4**\_\_ c. | Sugar | \_**1/2**\_\_ tsp. | Baking Soda |  |  |
| \_\_**1**\_\_\_\_\_  | Egg | \_**1/8**\_\_ tsp. | Salt |  |  |

**Teacher Approval: \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Snickerdoodles Cooking Directions**

1. **Preheat the oven to 400°.**
2. **In a mixing bowl of the KitchenAid mixer, cream together the shortening, margarine and 3/4 c. sugar until light and fluffy. Use the white flat paddle attachment.**
3. **Add the egg to the mixture, and beat with the KitchenAid again until smooth.**
4. **Add the cream of tartar, baking soda and salt to mixture and mix until combined. Add the flour to the bowl 1/2 c. at a time until all flour has been added and no dry ingredients are visible.**
5. **In a custard cup, combine the 1 tsp. cinnamon and 2 Tbsp. of sugar for the topping and stir until well combined.**
6. **WITH CLEAN HANDS roll cookie dough into balls about the size of golf balls. Then, roll the dough balls in the cinnamon/sugar mixture until evenly coated.**
7. **Place the cookies on a greased cookie sheet, evenly spaced and then place the cookie sheet in the oven.**
8. **Bake at 400° for 8 to 10 minutes.**
9. **After they are done baking, let the cookies cool on the cookie sheet for 2 minutes. Then, with a turner, move the cookies onto a cooling rack with a paper towel beneath them. Let the cookies cool for about 5 minutes then eat and enjoy!**

**Equipment You Will Need On Your Tray**

-3 Custard Cups

-1/4 c. dry measuring cup

-Measuring Spoons

-Spatula

-Cereal Spoon