**Names\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Mystery Recipe**

 You are going to make a mystery recipe. It is your responsibility to

read and follow the instructions very carefully so the final product will turn out properly.

You need to cut the recipe in half. Be sure that you write the measurement in the easiest form of measurement. (Example: 3 teaspoons should be written as 1 Tablespoon).

Ingredients

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 6 Tbsp. margarine

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¼ cup granulated sugar

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¼ tsp. salt

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 16 Tbsp. sifted flour

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2 eggs

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¾ cup granulated sugar

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 6 tsp. flour

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¼ tsp. finely shredded lemon peel

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 3 Tbsp. lemon juice

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¼ tsp. baking powder

Instructions

Grease an (8x8x2”)\_\_\_\_\_\_\_\_\_ baking pan. Beat margarine for 30 seconds; add the (1/4 cup) \_\_\_\_\_\_\_sugar and (1/4 tsp.)\_\_\_\_\_\_\_ salt, beat until fluffy. Stir in the (1 cup) \_\_\_\_\_\_\_flour. Pat dough into the bottom of the pan. Bake in a 375˚ \_\_\_\_oven for 15 \_\_\_\_minutes. Meanwhile, beat egg; add remaining flour, sugar, lemon peel, lemon juice and baking powder. Stir by hand until well mixed. Pour over baked layer. Bake in a 375˚ \_\_\_\_oven for 25 to 30 \_\_\_\_\_minutes or until golden brown around the edges and center is set. Cool. Sift powdered sugar over the top, if desired. Cut into 8\_\_\_ squares.

**Name of recipe**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_