

Period _____ Unit # _____ Practical Test #1

Unit Members:

Today, you are going to make **Chocolate Drop Cookies.**

Instructions:

1. You will work as a unit.
2. This is a practical test. You will work only together without any help from the teacher, notes, or other members of the class.
3. **ONE** person will bring a tray to gather supplies at the supply table; bring own measuring spoons, cups, etc. to measure in. NO supplies in their own container will leave the supply table.
4. You will cut the recipe in half. Do the figuring to the left for the needed amounts.

_____ 1/2 cup oil	_____ 2 cups flour
_____ 1 cup sugar	_____ 3 tsp. baking powder
_____ 2 eggs	_____ 1/4 tsp. salt
_____ 3 sq. uns. chocolate	_____ 1 tsp. vanilla
_____ 1/2 cup milk	_____ 1/2 cup chopped nuts (opt.)

Add sugar to fat. Add melted chocolate and vanilla. Add beaten eggs and nuts. Add milk and sifted dry ingredients alternately. Drop from a spoon onto a lightly greased baking sheet. Bake at 350° for 10 to 12 minutes. Yield - 36 cookies.

5. **Substitutions** will be necessary for the chocolate and milk.

What will you substitute for the chocolate? _____

For the milk? _____

(Give proper amounts for **all** substitution)

6. Evaluations will be made on the finished product. Place one sample cookie on paper plate according to unit number.
7. Clean up the unit and have checked before leaving. All utensils and equipment must be placed in their place clean and dry.

Points Graded:

Follow instructions - technique used (10)

1/2 the entire recipe correctly (10)

Proper substitutions (10)

Evaluations on finished product (10)

Clean up with everything in order on time (10)

TOTAL POINTS POSSIBLE 50

_____	_____
Student's points	Teacher's points

