

Mystery Recipe Lab Discussion

Teacher needs to walk around the room and observe how the students are working and preparing the recipe within their own unit or group. Identify some problems for class discussion for the end of the hour.

If the students half the recipe, they also need to half the pan size. You may need to bring it to their attention after the first part of the recipe is in the oven, so they can make the necessary adjustments to the time. Explain the difference and show which pan would be appropriate to use for the regular recipe and if halved. Explain if halving a recipe, the temperature and the length of cooking stays the same if the proper pan is adjusted properly.

Open for discussion:

Ask: What were some of the problems that you encountered while preparing this recipe within your group?

Possible problems:

1. Not knowing where items are located in individual units.
2. Used wrong size of pan for halving recipe.
3. Confused why sugar was listed twice in the ingredients.
4. Confused why flour was listed twice in the ingredients.
5. Is powdered sugar what we use for the sugar? When is the powdered sugar used?
6. Leveled off ingredients with pancake turner.
7. Shook the sugar in measuring cup to level off.
8. Juiced lemon before grating it.
9. Did not preheat oven.
10. Wrong amounts of ingredients.
11. Put egg in bottom crust mixture.
12. Used custard cup, serving dish for mixing bowl.
13. Juiced lemon on a custard cup by hand.
14. Set timer on stove.
15. Used eggbeater for hand mixer.
16. Supply table without measuring cups, metal spatulas.
17. Work together as a group.
18. Grated lemon with a vegetable peeler.
19. Move oven racks to the center of the oven.
20. Melt butter instead of beating it.
21. Grease pan with shortening.
22. Used lemon juice for juice in lemon