Recipe Review

Recipes are the key to a successful finished product. Read the recipe carefully and answer the questions that follow.

Underline the cooking methods; these are cooking actions in your directions

Examples: cook, beat, add, sift, cream, bake sic.

Oatmeal Treats
Yield: 4 dozen

Ingredients:

- 1 c. shortening.
- 2 c. brown sugar
- 2 eggs
- 1 to whole wheat flour
- 1 t. salt
- 1/3 c. cil

1 t. vaniila

3 c. uncooked outs

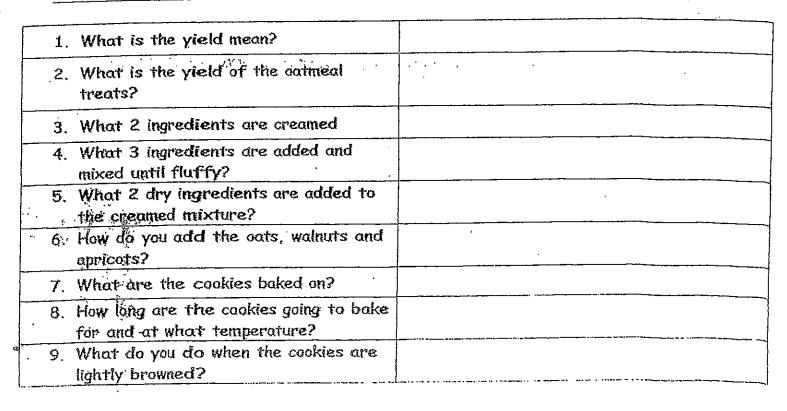
& c. walnuts, chapped

1 c. dried epricots, elepped



Directions:

- 1. Preheat oven to 350° F.
- 2. In a large mixing bowl, cream shortening and sugar
- 3. Add eggs, oil and vanilla and mix until fluffy
- 4. Add dry ingredients together and addito creamed mixture
- 5. Beat ingredients until well mixed
- 6. Stir in oats, walnuts and apricots
- 7. Drop by the teaspoonful: I inch apart onto a greased baking sheet.
- 8. Bake 10 minutes or until lightly browned
- 9. With a turner, immediately remove cookies to a cooling rack.



Measuring spoons
Dry measuring cup
Liquid measuring cup
Other

Ingredient:	What piece of equipment are you using		
A. 2 C. brown sugar	· · · · · · · · · · · · · · · · · · ·		
B. Eggs	Crack into a custard cup		
C. 1 1/2 c. whole wheat flour			
D. 1 t. salt			
E. 1/3 C. Oil			
F. 1t. Vanilla			
G. 3 C. Oats			
H. ½ C. walnuts			
I. 1 c. dried apricots			

Read through the recipe and list 4 pieces of equipment (besides the ones listed above) that will be needed to prepare the oatmeal treats.

1.	
2.	
3.	
4.	•

Write the 7 different cooking terms that you underlined in the recipe.

1.			
2.			
3.		·	
4.		 	
5.			
6-		 	
7	-	 	

