

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 etc.

Oatmeal Treats

Yield: 4 dozen



Ingredients:

- 1 c. shortening
- 2 c. brown sugar
- 2 eggs
- 1 $\frac{1}{2}$ c. whole wheat flour
- 1 t. salt
- 1/3 c. oil

- 1 t. vanilla
- 3 c. uncooked oats
- $\frac{1}{2}$ c. walnuts, chopped
- 1 c. dried apricots, chopped

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 add to creamed mixture
5. Beat ingredients until well mixed
6. Stir in oats, walnuts and apricots
7. Drop by the teaspoonful; 1 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.

1. What is the yield mean?	
2. What is the yield of the oatmeal treats?	
3. What 2 ingredients are creamed	
4. What 3 ingredients are added and mixed until fluffy?	
5. What 2 dry ingredients are added to the creamed mixture?	
6. How do you add the oats, walnuts and apricots?	
7. What are the cookies baked on?	
8. How long are the cookies going to bake for and at what temperature?	
9. What do you do when the cookies are lightly browned?	

- 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. 1 t. Vanilla	
G. 3 c. oats	
H. 1/2 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.

