



Oatmeal Cookies

Name _____ Period _____

Cookie Information

Preparation Time: 25 minutes

Oven: 375°F

Bake Time: 8-10 minutes per batch

Recipe: This recipe is cut in half

Yield: About 20 cookies

1. Follow all FCS lab rules.
2. Get towels; fill sink with soap and hot water.

Day 1:

3. Get a large mixing bowl. Measure each ingredient carefully and follow the directions given.

<i>Ingredients</i>	<i>Whole Amounts</i>	<i>$\frac{1}{2}$ Recipe</i> <i>*use these for Class lab.</i>	<i>Team Member</i> <i>Assigned to Task</i>
Butter or Margarine		1/2 cup softened	
Granulated Sugar		1/2 cup	
Packed Brown Sugar		1/2 cup	
Egg		1	
Vanilla		1 teaspoon	
Sifted Flour		3/4 cup	
Salt		1/8 teaspoon	
Baking Soda		1/2 teaspoon	
Cinnamon		1/2 teaspoon	
<ul style="list-style-type: none"> • Measure and mix all ingredients in a mixing bowl. Beat until combined, scraping sides of bowl occasionally. 			
<ul style="list-style-type: none"> • Store in container. Label. Put in refrigerator. Clean • Cookies should be refrigerated for at least 1 hour. 			All

Day 2:

1. Follow all FCS lab rules.
2. Get towels; fill sink with soap and hot water.
3. Get cookie mixture from day 1. Measure each ingredient carefully and follow the directions given.

<i>Ingredients</i>	<i>Whole Amounts</i>	<i>$\frac{1}{2}$ Recipe</i> <i>*use these for Class lab.</i>	<i>Team Member Assigned to Task</i>
<ul style="list-style-type: none"> • Preheat oven to <i>Oven: 375°F</i> 			
Quick Cooking Rolled oats		1 and $\frac{1}{2}$ cups	
Optional - Butterscotch/Chocolate Chips/Raisins		1/4 cup	
<ul style="list-style-type: none"> • Stir in oats and chips (or raisins) with a wooden spoon. 			
<ul style="list-style-type: none"> • Drop dough by rounded teaspoons 2 inches apart on ungreased cookie sheet. 			All
<ul style="list-style-type: none"> • Set timer. Bake for 8-10 minutes or until edges are golden. 			
<ul style="list-style-type: none"> • Cool on cookie sheet for 1 -2 minutes. Remove cookies and place on paper towels or wire rack. Let cool. 			
<ul style="list-style-type: none"> • Enjoy! 			All
<ul style="list-style-type: none"> • Clean and check with teacher. 			All

A Few Lab Questions

- *Did you like the cookies?* _____
- *What are 2 ways this recipe could easily be changed to lower the fat content?* _____

- *What are the amounts for each ingredient if you decide to make the whole recipe? (Fill in the table.)*
- *What equipment changes might need to be made if recipes are cut in half or doubled?* _____
- *Would you change the time or temperature for these cookies if you made the whole recipe?* _____