

# Oatmeal Cookies



Name \_\_\_\_\_

Period \_\_\_\_\_

Cookie Information

Preparation Time: 25 minutes

Preheat Oven: 375°F

Bake Time: 8-10 minutes per batch

Recipe: This recipe is cut in half

Yield: About 20 cookies

Day 1:

**START –**

- Sleeves up or off
- Tie long hair back,
- And
- Remove Gum.
- Take off jackets or hoodies.

**Lab –**

- Let’s wash hands with soap & warm water. Dry with paper towels.
- Always get clean towels.
- Be Safe and organized.
- **R<sub>2</sub>S – Class Rules: Respect, Responsible, Safe**

Ingredients	Whole Amounts	½ Recipe *use these for Class lab.	Team Member Assigned to Task
Butter or Margarine		1/3 cup softened	
Granulated Sugar		1/4 cup	
Packed Brown Sugar		1/4 cup	
Egg		1	
Water		1/4 teaspoon	
Vanilla		1/2 teaspoon	
Sifted Flour		1 cup	
Salt		1/8 teaspoon	
Baking Soda		1/2 teaspoon	
<ul style="list-style-type: none"> <li>• Measure and mix margarine, sugar and brown sugar in a mixing bowl. Beat until creamy.</li> </ul>			
<ul style="list-style-type: none"> <li>• Add egg, water and vanilla. Stir until blended.</li> </ul>			
<ul style="list-style-type: none"> <li>• Stir together flour, salt and baking soda.</li> <li>• Add gradually to creamed margarine and sugar mixture.</li> </ul>			
<ul style="list-style-type: none"> <li>• Store in container. Label. Put in refrigerator. Clean.</li> </ul>			All

## Day 2:

1. Get cookie mixture from day 1. Measure each ingredient carefully and follow the directions given.

Ingredients	Whole Amounts	½ Recipe *use these for Class lab.	Team Member Assigned to Task
<ul style="list-style-type: none"> <li>Preheat oven to Oven: 375°F</li> </ul>			
Quick Cooking Rolled oats		1/2 cup	
Optional – Butterscotch/ Chocolate Chips/ Raisins		1/2 cup	
<ul style="list-style-type: none"> <li>Stir in oats and chips (or raisins) with a wooden spoon.</li> </ul>			
<ul style="list-style-type: none"> <li>Drop dough by rounded teaspoons 2 inches apart on greased cookie sheet.</li> </ul>			All
<ul style="list-style-type: none"> <li>Set timer. Bake for 8-10 minutes or until edges are golden.</li> </ul>			
<ul style="list-style-type: none"> <li>Cool on cookie sheet for 1 -2 minutes. Remove cookies and place on paper towels or wire rack. Let cool.</li> </ul>			
<ul style="list-style-type: none"> <li>Enjoy!</li> </ul>			All
<ul style="list-style-type: none"> <li>Clean and check with teacher.</li> </ul>			All

### A Few Lab Questions

- Did you like the cookies? \_\_\_\_\_



- What are the amounts for each ingredient if you decide to make the whole recipe? (Fill in the table above.)
- 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?