**Lab Plan**

Kitchen #: \_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_

Group Members: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Directions:**

1. Each person in your group needs to choose a different highlighter color. Please HIGHLIGHT your name in that color at the top of this sheet.
2. Go through the recipe on the back side and highlight the jobs/steps you will be responsible for.
3. Who will gather ingredients for this lab? List 1 to 2 people: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. Highlight who will do the following clean up jobs at the end of the lab:

- Wash Dishes & Dry Out Sink - Empty Garbage - Clean Table

- Dry Dishes & Put Them Away - Clean Countertops - Sweep

- Clean Stovetop

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**Equipment Needed for this Lab**

* 1 Medium Glass Mixing Bowl
* Large Mixing Bowl
* 1 cereal bowl
* Butter Knife
* 2 sets of Measuring Spoons
* Leveler

**Where to put each measured ingredient while at the ingredient table:**

|  |  |  |
| --- | --- | --- |
| **Medium GLASS Mixing Bowl** | **Large Mixing Bowl** | **Cereal Bowl** |
| 2 Tablespoons butter | 3 Tablespoons Brown Sugar  1 pinch salt  1 Tablespoon Egg  ¼ teaspoon vanilla  5 Tablespoons flour  1/8 teaspoon baking soda | 4 Tablespoons chocolate chips |
|  |  |  |
| NONE | NONE | NONE |

**Abbreviation Reminders: C = Cup T = Tablespoon t = teaspoon**

Clean-Up Teacher Initials: If this is blank/not turned in, you will not receive a grade Day 1: \_\_\_\_\_\_\_\_\_\_ Day 2: \_\_\_\_\_\_\_\_\_\_ Day 3: \_\_\_\_\_\_\_\_\_\_

**Giant Chocolate Chip Cookie**

**Ingredients:**

2 tablespoons butter

3 tablespoons light-brown sugar

1 pinch salt

1 tablespoon whisked egg

¼ teaspoon vanilla extract

5 Tablespoons flour

1/8 teaspoon baking soda

4 tablespoons chocolate chips

**Directions:**

1. Preheat the oven to 350
2. In the microwave, melt the butter at 10 second increments. Stir inbetween.
3. To the melted butter (medium glass mixing bowl), add the brown sugar, salt, egg, the vanilla, flour, and baking soda. Stir with a spoon until well combined for about 20-30 seconds.
4. Mix in the chocolate chips
5. Shape the dough into disc and placed it on a baking sheet lined with parchment paper.
6. Bake for 15-18 minuets until cookie is golden. Don’t overbake the cookie so it stays soft and doughie in the middle.
7. Serve warm or cool on a wire rack then store in an air tight container.

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Group Members: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Directions:**

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- Wash Dishes & Dry Out Sink - Empty Garbage - Clean Table

- Dry Dishes & Put Them Away - Clean Countertops - Sweep

- Clean Stovetop

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**Equipment Needed for this Lab**

* 1 Medium Glass Mixing Bowl
* 1 small mixing bowl
* 1 cereal bowl
* Butter Knife
* 2 sets of Measuring Spoons
* Leveler

**Where to put each measured ingredient while at the ingredient table:**

|  |  |  |
| --- | --- | --- |
| **Medium Glass Mixing Bowl** | **Cereal Bowl** | **Small Mixing Bowl** |
| 2 Tablespoons butter  3 Tablespoons sugar | 2 Tablespoon beaten egg  ½ teaspoon vanilla extract | 6 Tablespoons flour  ¼ teaspoon baking soda  pinch of salt  ¼ teaspoon cream of tarter  2 tablespoons sprinkle |
|  |  |  |
| NONE | NONE | NONE |

**Abbreviation Reminders: C = Cup T = Tablespoon t = teaspoo**

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**Giant Sugar Cookie**

**Ingredients:**

2 tablespoons butter, softened to room temperature

3 tablespoons sugar

2 tabalespoons beaten egg

½ teaspoon vanilla extract

6 Tablespoons all-purpose flour

¼ teaspoon baking soda

pinch of salt

¼ teaspoon cream of tarter

2 tablespoons sprinkles

**Directions:**

1. Preheat the oven to 350
2. In the Medium Glass mixing bowl, using an electric mixer, cream together the butter and sugar
3. Add the egg and vanilla to the glass mixing bowl. Keep mixing
4. Using a spoon, stir in flour, baking soda, salt, cream of tarter, and sprinkles until just combined. Do NOT overmix. You will notice this is a soft dough
5. Roll dough into a tall ball
6. Place dough in the center of a cookie sheet lined with parchment paper
7. Bake for 14-16 minutes until edges are browned. The center may appear undone but that’s what you want. It will firm up. Allow to cool completely on the baking sheet.
8. Eat and Enjoy!