

Name:  
Date:  
Period:

# Extra Ordinary Chocolate Chip Cookies



Bake: 350 degrees F  
Yield: 6 dozen cookies

## Ingredients

1 1/2 cups butter, softened  
1 1/4 cups granulated sugar  
1 1/4 cups packed brown sugar  
1 tablespoon vanilla  
2 eggs  
4 cups all-purpose flour  
2 teaspoons baking soda  
1/2 teaspoon salt  
2 cups chocolate chip cookies

## Ingredients Cut In Half

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## Directions

### Day 1:

1. In large bowl, beat butter, sugars, vanilla and eggs with electric mixer on medium speed until light and fluffy.
2. Stir in flour, baking soda and salt (dough will be stiff).
3. Stir in chocolate chips.
4. Wrap in cellophane wrap, label with kitchen number and period and put in refridgerator.

**Day 2:**

5. On ungreased cookie sheet, drop dough by tablespoonfuls 2 inches apart. Flatten slightly.
6. Bake 11 to 13 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to cooling rack.

**Lab Reflections:**

1. What kitchen utensil do you need to use when measuring a dry ingredient in a dry measuring cup to ensure the proper measurement?
2. What will happen to your food product if the measurements are not correct?
3. Give a situation in which you may need to cut a recipe in half or make the recipe larger?
4. Cut this measurement in half: 1  $\frac{1}{2}$  cups (but put the answer in Tablespoons) Show your work.