

Name:
Period:

Tools of the Trade

Abbreviations

1. Name 2 abbreviations for tablespoon. _____
2. Name 2 abbreviations for teaspoon _____
3. Name the abbreviation for cup _____

Measuring Equipment

Label each picture with the proper name of the measuring equipment.

4.



5.



6.



Equivalents

7. 1 tablespoon = _____ teaspoons
8. 1 cup = _____ tablespoons
9. 1 stick of butter = _____ cups

Temperature

- 10.) What is the temperature range for the danger zone?
- 11.) What happens to bacteria in the danger zone?

Measuring Techniques and Ingredients

A. Brown Sugar

B. Flour

C. Shortening

D. Milk

E. Peanut Butter

_____ 12. Pack into dry measuring cup until the ingredient holds the shape of the cup and level off

_____ 13. Sift to add air, spoon into dry measuring cup and level off

_____ 14. Stand liquid measuring cup on flat surface, fill to line and check at eye level

_____ 15. Displacement method using water

_____ 16. Coat measuring cup or measuring spoon with vegetable oil before measuring

Recipe Reading

Use the recipe below to answer the questions.

17. What temperature do you preheat the oven to?

18. What is the yield?

19. How far apart should the cookies be on the baking sheet?

20. What ingredients do you measure with a teaspoon?

Oatmeal Treats

1 c. shortening

2 c. brown sugar

2 eggs

1-1/2 c. whole-wheat flour

1 t. salt

1 t. baking soda

1 t. vanilla

3 c. uncooked oats

1/2 c. walnuts, chopped

1 c. dried apricots

Preheat oven to 350 degrees F. In a large mixing bowl, cream shortening and sugar. Add eggs and vanilla, beating until light and fluffy. Sift dry ingredients together and add to creamed mixture. Beat ingredients until well mixed, occasionally scraping bowl. Stir in oats, walnuts, and apricots. Mix. Drop by the teaspoonful, 1 inch apart, onto greased baking sheet. Bake 10-12 minutes or until lightly browned. With turner, immediately remove cookies to wire racks to cool. Makes 4 dozen cookies.