Recipe: **Blondies** Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Servings: \_\_\_\_\_\_\_\_ people Oven Temp: \_\_\_\_ °F

**Ingredients:**

\_\_\_\_ mL Melted Margarine ( \_\_\_\_\_\_\_\_\_+ \_\_\_\_\_\_ + \_\_\_\_\_\_)

112 mL Brown Sugar (\_\_\_\_\_\_\_+\_\_\_\_\_\_\_\_+\_\_\_\_\_\_\_+\_\_\_\_\_\_)

\_\_\_\_\_\_\_ Egg

1 mL \_\_\_\_\_\_\_\_\_\_

85 mL Flour

2.5 mL \_\_\_\_\_\_\_\_\_\_\_\_\_

0.5 mL Salt

**Instructions:**

1) Preheat oven to 350 F. Grease \_\_\_\_\_\_\_\_ loaf pan and line with

 \_\_\_\_\_\_\_\_\_\_- paper

2) Place \_\_\_\_\_\_\_\_\_\_\_\_\_\_ margarine and brown sugar in \_\_\_\_\_\_\_\_\_\_ bowl.

3) Add \_\_\_\_\_\_\_\_\_\_\_\_\_ and vanilla. Beat well with \_\_\_\_\_\_\_\_\_\_\_\_\_\_.

4) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ together flour, baking powder and salt. Add to margarine mixture and mix well

5) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ into greased cake pan in tiny bunches then spread flat with a silicon \_\_\_\_\_\_\_\_\_\_\_\_\_\_

6) Bake for \_\_\_\_\_\_\_\_\_\_\_\_\_\_ minutes.

**What equipment do you need on the Tray? Baking time:**

 Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Housekeeper: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Dish dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Special Duties: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Person A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Person B/C: Turn on oven, and…\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Questions**:

1. Describe how to split an egg.
2. Why do we use shortening to grease a pan and not butter?
3. When are you allowed to eat your Blondies?

Other:

- Pans should be placed \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in the middle of the oven with a gap between the pans. Leave clean pan \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in your unit at end of lab

- Test for doneness:

a) Time b) Golden brown color

**After the Lab Reflection**

|  |  |
| --- | --- |
| What responsibilities did you take on in order to finish this lab? |  |
| How could you improve your participation with your group? |  |
| Describe the taste and texture of the finished product.  |  |