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

Servings: \_\_**2-3**\_\_\_\_ people Oven Temp: \_**350**\_ °F

**Ingredients:**

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

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

1/2 Egg

1 mL Vanilla

85 mL Flour

2.5 mL Baking powder

0.5 mL Salt

**Instructions:**

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

 wax paper

2) Place melted margarine and brown sugar in large bowl.

3) Add egg and vanilla. Beat well with mixer.

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

5) Drop into greased cake pan in tiny bunches then spread flat with a spatula

6) Bake for 18-20 minutes.

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

Measuring spoons

Metal spatula / leveler Dishwasher:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3 custard cups Housekeeper: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

80mL d.m.cup Dish dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

Person A: grocery shop for ingredients Person B/C: Turn on oven, grease small loaf pan, pick up laundry, set up mixer, measure dry ingredients

**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 side by side in the middle of the oven with a gap between the pans. Leave clean pan on the counter in your unit at end of lab

- Test for doneness:

a) Time b) Light golden brown color c) Pulling away from sides of pan

**After the Lab Reflection**

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| --- | --- |
| 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.  |  |