Recipe: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Yield: \_\_\_\_\_\_\_\_ Oven Temp: \_\_\_\_\_\_ °F

**INGREDIENTS**:

60 mL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

35 mL Cocoa

 1 \_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_ mL Sugar

\_\_\_\_\_\_mL Flour

**Instructions:**

1. Preheat oven to 375°F. Grease loaf pan with \_\_\_\_\_\_\_\_\_\_ and line with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ paper. (show teacher)
2. In a \_\_\_\_\_\_\_\_\_\_\_\_\_ saucepan melt \_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_ over \_\_\_\_\_\_\_\_\_\_\_\_\_\_ heat, while stirring with a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ spatula.
3. Remove saucepan from \_\_\_\_\_\_\_\_\_\_ and place on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to cool.
4. In a \_\_\_\_\_\_\_\_\_\_ bowl \_\_\_\_\_\_\_\_\_\_\_ then beat egg with a \_\_\_\_\_\_\_\_\_\_.
5. Place \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_ on top of egg. DO NOT STIR YET!
6. Add warm cocoa mixture to the \_\_\_\_\_\_\_\_\_\_\_\_\_\_ of the bowl over the top of dry ingredients
7. Mix \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_together well.
8. Scrape mixture into \_\_\_\_\_\_\_\_\_\_\_ pan using \_\_\_\_\_\_\_\_\_- spatula.
9. \_\_\_\_\_\_\_\_\_\_\_ for 18 - 20 minutes.
10. Remove from oven and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ for 5 minutes (If time is available)
11. Remove brownie from pan by loosening the edges of the brownie with the \_\_\_\_\_\_\_\_\_\_\_ then lift \_\_\_\_\_\_\_\_\_\_\_\_\_\_ paper out and place on a \_\_\_\_\_\_\_\_ board
12. Divide using the \_\_\_\_\_\_\_\_\_\_\_\_ and transfer to your containers. Wash pan and leave on \_\_\_\_\_\_\_\_\_\_\_\_\_\_.

TEST FOR DONENESS:

Touch test: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Toothpick test:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Equipment on tray: Baking Time:

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

 Housekeeper(s): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

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

Person A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Person B/C: **TURN ON OVEN** then...\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Questions:**

1. Why do we grease pans that we are baking food in?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Why should you not use butter to grease pans?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Describe what could happen if you pour a hot mixture onto a cold egg?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. The World Health Organization recommends that we consume no more then **48g** of added sugar a day. This works out to be approx. **12tsp or 60mL**.
2. If you were to eat **half** of this brownie then you would be eating  **all / half** of the recommended limit of added sugar you should have for the day.