**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**RECIPE: Double Chocolate Zucchini Bread**

**Yield: 1medium loaf pan** **Oven Temp:** 350F

**Baking Time:** 25-30 minutes

**INGREDIENTS:**

165mL Flour

95mL Grated Zucchini (1/4 small)

60mL Oil

2mL Vanilla

½ Egg

60mL Milk

20mL Cocoa Powder

60mL White Sugar

1mL Baking Soda

1mL Baking Powder

1mL Cinnamon

0.5mL Nutmeg

45mL Chocolate Chips

**INSTRUCTIONS:**

1. Preheat oven to 350F and grease 1 medium loaf pan with shortening and line with wax paper.
2. Grate and measure zucchini.
3. In a medium bowl, combine grated zucchini, egg, oil, milk and vanilla.
4. In a large bowl, combine flour, cocoa, sugar, baking powder, baking soda, cinnamon and nutmeg. Mix well then make a well.
5. Add wet ingredients to dry ingredients all at once then until dry ingredients are moistened. DO NOT OVERMIX!

**REMINDERS:**

**-**Place damp dish cloth under cutting board

-If there is more than one pan in unit, put both pans on middle rack in oven side by side with space in between to ensure even air flow and baking

-Place clean loaf pan and grater on counter beside laundry

1. Stir in chocolate chips.
2. Put batter into prepared pan and spread using a silicon spatula, pushing batter into the corners of the pan.
3. Bake for 25 minutes or until toothpick comes out clean. Cool and enjoy!

**Test for Doneness:**

1. Toothpick inserted into center comes out clean
2. Springs back when lightly touched

PERSON B: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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PERSON A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**LAB DUTIES:**

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

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

**Dish Dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

**TRAY:**

We are about to make muffins. What do you know/remember?

**QUESTIONS:**

1. This recipe is using the muffin method even though there are no muffin pans. Identify the steps of this recipe that show us this is the muffin method.
2. What tool is the best one for preventing over mixing the wet and dry ingredients together when they are combined?

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**How did the lab go?** *Self Evaluation*

|  |  |
| --- | --- |
| I pre-read the recipe. |  |
| I referred to my recipe throughout the lab |  |
| At the start I was busy (grocery shopping or prepping in the unit) |  |
| I measured using methods learned in the class |  |
| I communicated with my partner to ensure that we shared in the making of the product |  |
| I took responsibility for part of the clean-up and did it to the best of my ability |  |
| I monitored the progress and timing of our cooking to ensure that we were done before the end of class |  |
| I spoke respectfully to my group members and encouraged them when needed. |  |

|  |  |
| --- | --- |
| What were your greatest strengths with this lab? |  |