Recipe: \_\_\_**Rice Krispie Squares**\_\_\_\_\_\_

Yield : \_\_\_ 8X8 Square pan\_\_\_

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

**Ingredients:**

15mL margarine for pressing into pan

15mL = \_\_triangle\_\_\_shape

\_Cube\_ shape = 30mL Margarine

22 Large Marshmallows

2.5mL Vanilla extract

250mL + 250mL+ 250mL = 750mL Rice Krispies cereal

**Instructions**:

1. Open stovetop. Place cork pads on counter next to stove
2. Lightly butter an 8x8” square cake pan.
3. In a large saucepan over **low** heat (3 setting) melt margarine while stirring constantly with a silicon spatula.
4. Add marshmallows all at once to the saucepan with melted margarine. Keep stirring and scraping the sides and bottom of the saucepan until all the marshmallows are melted.
5. Turn off stove and then move saucepan to the cork pad.
6. Stir in vanilla
7. Add half the Rice Krispie cereal to the melted mixture and stir really well using a silicon spatula until all cereal is coated.
8. Add the rest of the Rice Krispie cereal and stir until they are coated with marshmallows
9. Put the sticky mixture into the greased pan. Use metal spoon to scrape the mixture that sticks to saucepan.
10. Use the 15mL portion of butter to lightly butter wax paper then press mixture into pan. Let cool while you wash dishes.
11. When all dishes are washed and put away then flip pan upside down onto a cutting board so that you can remove the cooled mixture.
12. Bring to the front counter to be cut into squares.
13. Place food into a container and store at your table.
14. Wash all remaining dishes and equipment then sit down and wait for a clean-up check.

Equipment on tray: Baking Time: NONE Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

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

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

Person A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Person B: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

**Questions:**

1. The pan is greased with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ so that the rice krispie mixture won’t stick.
2. The safest burner to use on a stove top is the one at the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of the stove.
3. You know you have chosen the correct size burner when the saucepan covers all the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. A silicon spatula is a safe tool to use on a stove because it does not heat up in your hand and it will not \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. The 4 sizes of measuring spoons are : \_\_\_\_\_\_\_\_\_\_\_ mL, \_\_\_\_\_\_\_\_\_mL, \_\_\_\_\_\_\_\_\_mL and \_\_\_\_\_\_\_\_\_mL
6. Before filling your sinks with water and taking your drying rack out all the dishes should be pre-rinsed and look almost \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
7. Dishes that are pre-rinsed should be stacked next to the sink and never \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ a sink.
8. When your saucepan has food stuck on the inside that is hard to wash out then try to soften the food by

filling it with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_and letting it sit on the counter for a few minutes.

1. Put the cake pan and dirty laundry on your \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ when the lab is done.
2. Food is only allowed to be eaten when you are sitting at your \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Back Table Burner 15mL 10mL 25mL 1mL

5mL 30mL Clean 2.5mL Beside warm water Melt Counter Margarine Inside