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

Yield : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

**Ingredients:**

15mL margarine for pressing into pan

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

\_\_\_\_\_\_\_ shape = 30mL Margarine

22 Large Marshmallows

2.5mL Vanilla extract

\_\_\_\_ + \_\_\_\_+ \_\_\_\_\_ = 750mL Rice Krispies cereal

**Instructions**:

1. Open stovetop. Place \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ on counter next to stove
2. Lightly butter an 8x8” square cake pan.
3. In a large saucepan over **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** (4 setting) melt margarine while stirring constantly with a silicon spatula.
4. Add marshmallows \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 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 \_\_\_\_\_\_\_\_\_\_\_\_ saucepan to the cork pad.
6. Stir in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
7. Add \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the Rice Krispie cereal to the melted mixture and stir really well using a silicon spatula or wooden spoon until all cereal is coated.
8. Add the rest of the Rice Krispie cereal and stir until they are \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with marshmallows
9. Put the sticky mixture into the greased \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Use metal spoon to scrape the mixture that sticks to saucepan.
10. Use the \_\_\_\_\_\_\_\_ portion of butter to lightly butter wax paper then press mixture into pan. Let cool while you wash dishes.
11. When \_\_\_\_\_\_\_\_\_\_ dishes are washed and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ then flip pan upside down onto a cutting board so that you can remove the cooled mixture.
12. Bring to the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to be cut into squares.
13. Place food into a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and store at your table.
14. \_\_\_\_\_\_\_\_\_\_\_\_ 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 asking the teacher for the sink plugs 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