Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_\_\_\_\_

Snickerdoodles Lab Evaluation

1. What four conditions are usually present for bacterial growth?

2. What 2 measuring cups would you use to measure ¾ of a cup?

3. What do the following abbreviations mean?

tbsp./T. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

tsp./t. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. What are the sources of Staphylococci?

5. You should turn the pan handles to the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of the stove.

**Snickerdoodles**

**\*WE WILL BE COOKING THE HALVED RECIPE BELOW**

|  |  |  |
| --- | --- | --- |
| **Doubled** | **Recipe** | **Halved** |
|  | **COOKIES:** |  |
|  | 1 ½ cup sugar |  |
|  | ½ cup butter |  |
|  | ½ cup shortening |  |
|  | 2 eggs |  |
|  | 2 ¾ cup flour |  |
|  | 2 tsp. cream of tartar |  |
|  | 1 tsp. baking soda |  |
|  | ¼ tsp. salt |  |
|  | **TOPPING:** |  |
|  | ¼ cup sugar |  |
|  | 2 tsp. cinnamon |  |

1. Heat oven to 400ºF.

2. **COOKIES**: Mix sugar, butter, shortening and eggs in large bowl. Stir in flour, cream of tartar, baking soda and salt.

3. Shape dough into 1 1/4-inch balls.

4. **TOPPING**: Mix sugar and the cinnamon.

5. Roll balls in cinnamon-sugar mixture. Place 2 inches apart on ungreased cookie sheet.

6. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.