Oatmeal Chocolate Chip Cookies

Yield 20 cookies

**Ingredients:**

½ cup shortening or butter (room temperature)

½ cup brown sugar (packed down)

¼ cup white sugar

½ teaspoon baking soda

1 cup flour (level off)

1 cup oatmeal

1 cup chocolate chips

1 egg (crack in custard cup)

½ teaspoon vanilla

**Directions**

1. Preheat the oven to 350.
2. Mix shortening and sugars until fluffy. Use a wooden spoon and be patient.
3. Mix in egg and vanilla
4. Add flour, baking soda, oatmeal and chocolate chips
5. Line baking sheet with parchment paper and place cookies 2 inches apart with a scoop.
6. Bake 10 – 12 minutes.

Day 1

Measure white sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Measure brown sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Put both sugars in a little bag \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Put your group name and period on lunch bag \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Measure flour and put in the lunch bag \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Measure oatmeal and put in the lunch bag \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Measure chocolate chips and put in the lunch bag \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Measure baking soda and put in the lunch bag \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Put the sugar bag into the lunch bag \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Clean up \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (one person)

Day 2

Check the preheated oven \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Put butter in the large bowl and add the little bag of sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**\*Cream** the butter and sugars with a wooden spoon (be patient) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Crack egg and add to the creamed mixture when ready \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Add vanilla \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Pour the entire lunch bag into the mixture \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Set the kitchen timer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Put in and take out of the oven \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (place it on a cooling rack)

Clean up – rotate jobs from last time

Wash \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dry \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Kitchen set-up and laundry \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Sanitize counters, table and sink \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Turn in folder and extra helper \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Bring a little bag to take your cookies with you. Don’t close the bag with warm cookies inside.
* \*\*\*Remember, the pan will still be hot when it comes out of the oven.
* You are not permitted to eat the batter which contains raw eggs. If you do, you will not be joining us for the next food lab.

List the 9 pieces of equipment needed for the recipe.

1.

2.

3.

4.

5.

6.

7.

8.

9.