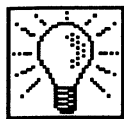
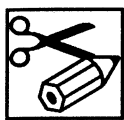


# Cookie Capers

Leader

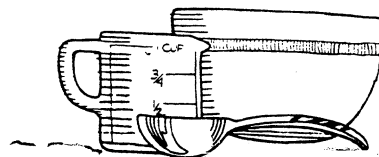


Practice multiplying fractions, measuring liquid and solid quantities and following directions.



You will need:

- Bowl
- Mixing spoon
- Cookie sheet
- Measuring cup
- Measuring spoons
- Quaker or other oats (oatmeal)
- Brown sugar
- One egg
- Sugar
- All-purpose flour
- Baking soda
- Salt (optional)
- Cinnamon
- Nutmeg
- Vanilla
- An oven



Do this:

- The recipe on the Student's Page was taken from the Quaker Oats box and will make  $4\frac{1}{2}$  dozen cookies (1 dozen=12).
- The recipe can be used as it is printed, yielding 54 cookies. Or you may try the Math Power Challenge of using only  $\frac{1}{2}$  the amount of each ingredient (except the egg), to make 27 cookies ( $2\frac{1}{4}$  dozen).
- The student should figure out how much of each ingredient will be needed to make only 27 cookies, and write the new quantity on the line beside the original quantity in the recipe.
- The new quantity can be found by actually practicing with a measuring cup and water, and measuring spoons to determine how much one half of  $1\frac{1}{4}$  cups, or  $\frac{3}{4}$  cups or  $\frac{1}{4}$  teaspoon is. Each new quantity can be accurately determined by multiplying  $\frac{1}{2}$  times the original quantity.

Example:  $1\frac{1}{4} \times \frac{1}{2} = \frac{5}{4} \times \frac{1}{2} = \frac{5}{8}$       Therefore  $\frac{1}{2}$  of  $1\frac{1}{4}$  cup is  $\frac{5}{8}$  of a cup

- After deciding how many cookies are to be made, the ingredients should be collected and the directions on the Student's Page followed.



Student \_\_\_\_\_



Do this:

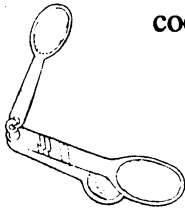
With your adult partner:

- Decide whether to make  $2\frac{1}{4}$  dozen cookies or  $4\frac{1}{2}$  dozen.
- Figure out how much of each ingredient you will need and write the new quantity on the line beside the ingredient.
- Collect the ingredients and equipment for measuring and mixing.
- Turn the oven on to  $375^{\circ}$  F.
- Beat together margarine and sugar in a bowl until they are light and fluffy.
- Beat in one egg and vanilla.
- Combine flour, baking soda, salt and spices (cinnamon, nutmeg) in a separate container. Add this mixture to the margarine/sugar/egg mixture.
- Mix well. Then stir in the oats.
- Drop from a tablespoon onto an ungreased cookie sheet. Drop this cookie dough as rounded tablespoonfuls about *one inch* apart on the cookie sheet.
- Bake *8 to 9* minutes if you want soft, chewy cookies. Or bake *10 to 11* minutes if you want crisp, crunchy cookies.

For $2\frac{1}{4}$ doz.	For $4\frac{1}{2}$ doz.
	$1\frac{1}{4}$ cups margarine
	$\frac{3}{4}$ cup firmly packed brown sugar
	$\frac{1}{2}$ cup granulated sugar
1 egg	1 egg (do not divide)
	1 teaspoon vanilla
	$1\frac{1}{2}$ cups all purpose flour
	1 teaspoon baking soda
	1 teaspoon salt (optional)
	1 teaspoon cinnamon
	$\frac{1}{4}$ teaspoon nutmeg
	3 cups Quaker or other oats



What steps would you follow if you wanted to change the original recipe to bake enough cookies for all the students in three classes at school to have at least two cookies?



WHAT I FOUND