

Unit Members:

Unit: _____ Period: _____

Today, you are going to make a **mystery recipe** without knowing what you are making. **It is your responsibility as a unit to read and follow the instructions very carefully so the final product will turn out properly.**

ONE person will bring a tray to gather supplies at the supply table; bring your own measuring spoons, cups, etc. to measure in. **NO** supplies in their own containers will leave the supply table.

You will cut the recipe in half. Do the figuring to the left for the needed amounts.

- _____ 6 tbs. margarine
 - _____ 1/4 cup sugar
 - _____ 1 cup flour
 - _____ 2 eggs
 - _____ 3/4 cup sugar
 - _____ 2 tbs. flour
 - _____ 1/4 tsp. finely shredded lemon peel
 - _____ 3 tbs. lemon juice
 - _____ 1/4 tsp. baking powder
- Oven 350°

Grease an 8X8X2-inch _____ baking pan. Beat butter for 30 seconds; add the 1/4 cup sugar and 1/4 tsp. salt, beating till fluffy. Stir in the 1 cup flour. Pat dough onto bottom of pan. Bake in a 350° oven for 15 minutes. Meanwhile, beat eggs; add remaining 3/4 cup sugar, 2 tbs. flour, lemon peel, lemon juice, and baking powder. Beat 3 minutes or until slightly thickened. Pour over baked layer. Bake in a 350° oven 25 to 30 minutes longer or until light golden brown around edges and center is set. Cool. Sift powdered sugar over top, if desired. Cut into squares. Makes 16 _____.

Title or name of food prepared: _____

Evaluations will be made on the finished product.

Clean up the unit and have checked before leaving. All utensils and equipment must be clean and dried and placed in their proper place!

Points Graded:

<i>Follow instructions - techniques used</i>	(10)		
<i>1/2 the recipe correctly</i>	(10)		
<i>Evaluation on the finished product</i>	(10)		
<i>Clean up with everything in order</i>	(10)		
TOTAL	40 points	_____	_____
		Student's points	Teacher's points

