

Sweets and Treats Cookbook Project

Name _____

Fall 2014

For the Sweets and Treats class, the students are to create their own cook book that will serve as an organized compilation of their learning and progress throughout the semester.

The Cookbook will have 5 Units:

1. Kitchen Basics (measuring, safety/sanitation, equivalents)
2. Modifying Recipes
3. Cookies
4. Candies
5. Pies/Pastries

Content

Each unit will follow a similar format and contain similar pieces of information:

- Unit Cover/Divider Page
- Basic information about the unit – this will consist of handwritten (if poor handwriting, these may be typed) notes from class discussion and power points
- Handouts and Worksheets – Information from various other sources the teacher finds valuable for unit of study or assignments given in class
- Selection of Recipes – the type, content and requirements for the recipes will vary from unit to unit, all must be properly cited, and in typed format. Additional information on recipe requirements will be given at the beginning of each unit. See additional information about Recipes below.
- Unit Test – the graded test completed at the end of each unit is a good tool to show progress over the semester

Grading

The Cookbook will be turned in for grading at the end of every unit when you turn in your test for that unit (total of 5 times in the semester). A list of required elements for each part will be handed out in class about one week before the due date and will be posted on Mrs. Wysocki's website. The Cookbook will be graded in the "Projects" category which is listed at 30% of your overall grade. Plan ahead and keep your papers organized so that you are not scrambling at grading time.

Selection of Recipes

At the beginning of each unit, students will receive the specific recipe requirements for the cookbook. The recipes must be typed, organized and formatted (to save paper when printing). Acceptable sources for recipes are: any printed cook book, personal recipe collections belonging to a friend or relative, or the following websites:

<http://thepioneerwoman/>

www.bhg.com/recipes

www.tasteofhome.com/recipes

<http://smittenkitchen.com/>

CITATIONS - REQUIRED

All recipes must have correct citations following the formats shown below:

Recipe from a Cook book

Author last name, First name. "Name of Recipe." Recipe. Cookbook or Source Name. Page #.

Recipe from the internet

"Name of Recipe." Recipe. Website recipe taken from (copy exact URL from that recipe's page).

Date copied.

Recipe from a personal recipe collection

Your last name, Your First name. "Name of Recipe." Recipe. Name of person who owns the recipe collection. Category the recipe is found in. Date copied.

Convenience Items

Convenience items are food items that are already processed a certain amount to make cooking/baking quicker or easier. For this cookbook you are to select recipes that are the best example of "from scratch cooking." A few examples of items that should NOT be found in your cook book are: boxed/package cake, cookie or brownie mixes; baking mix (i.e. Bisquick), refrigerated/frozen cookie, biscuit or pastries. Use of these items in your recipe selections will result in loss of points.

Example Recipe and Citation – you cannot use this one in your cook book!

Crispy, Chewy Chocolate Chip Cookies

Adapted from AllRecipes.com

| | |
|---------------------------------|----------------------------------|
| 2 cups all-purpose flour | 1/2 cup white sugar |
| 1/2 teaspoon baking soda | 1 tablespoon vanilla extract |
| 1/2 teaspoon salt | 1 egg |
| 3/4 cup unsalted butter, melted | 1 egg yolk |
| 1 cup packed brown sugar | 2 cups semisweet chocolate chips |

1. Preheat the oven to 325°F (165°C). Grease cookie sheets or line with parchment paper.
2. Sift together the flour, baking soda and salt; set aside. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended.
3. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended.
4. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time (for giant cookies) or a tablespoon at a time (for smaller cookies) onto the prepared cookie sheets. Cookies should be about 3 inches apart.
5. Bake larger cookies for 15 to 17 minutes, or 10 to 12 minutes for smaller ones (check your cookies before they're done; depending on your scoop size, your baking time will vary) in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

"Crispy, Chewy Chocolate Chip Cookies." Recipe. <http://smittenkitchen.com/blog/2009/03/crispy-chewy-chocolate-chip-cookies/> . 9-18-14