

Lesson Plan: Recipe reading and following**DATE:****Teacher: Abbey**

Lesson Objectives	<ol style="list-style-type: none"> 1. Students will be able to read recipes. 2. Students will follow recipe directions. 3. Students will learn quantity and measuring terminology. 4. Students will write their own recipe.
Materials	Recipe handout, measuring utensils,
Procedure	<ol style="list-style-type: none"> 1. Discuss recipes and what are the students' favorite recipes. <ul style="list-style-type: none"> • Do the students use recipes when cooking? • What are the benefits of following a recipe? • Are there any cons? • Do the students have any special recipes that they enjoy using? • Where did they get the recipe? 2. Discuss where recipes can be found, the internet, cookbooks, friends, passed down from one generation to another. 3. Discuss the vocabulary that will be found in the Brownie recipe: mix, stir in, add, beat, fold in, grease. 4. Discuss measurements: cup, ½ cup, ¾ cup, tablespoon, teaspoon. 5. Students will read the recipe directions without the ingredients list. 6. Students will make a list of the necessary ingredients found in the recipe. 7. Students will write the ingredients needed in the correct order in which they are used. 8. Students will add the amounts needed beside the ingredients. (See handout) 9. Students will then receive the complete recipe with the ingredients and quantities to check their work. 10. Students will write their own recipes. The recipe will contain a list of ingredients at the beginning followed by the instructions. The recipe will also have a title at the top of the page.
Assessment	Students write the recipe with the appropriate terminology. Student understands measurement terms and amounts.
Anticipated Problems	Not enough time to complete the proposed task. Students with allergies. Students disliking certain foods.

Student Handout

Read the following recipe directions and complete the chart below with the ingredients.

Directions

1. Arrange a rack in the center of the oven and preheat to 350 degrees F. Spray a 13-by-9-inch baking pan, preferably metal, with nonstick baking spray. Line the pan with parchment paper leaving a 2-inch overhang on the longer sides. Lightly coat with nonstick spray.
 2. Melt the butter in a large saucepan over medium heat, swirling occasionally, until the butter is a deep golden color, about 5 minutes; the butter will hiss and spit as the whey evaporates so be careful. As the foam subsides the butter will go from a canary yellow color to golden. When it does, take it off the heat. Add the chocolate and cream to the butter and let it sit, stirring occasionally, until the chocolate is melted.
 3. Sift the flour and cocoa powder through a fine-mesh sieve into a medium bowl. Beat the granulated sugar, brown sugar, salt, vanilla, espresso powder and eggs in the bowl of a stand mixer fitted with the whisk attachment. Start on low speed and gradually increase to high speed until the eggs are pale, very thick and fluffy, about 8 minutes (start your timer when you get to high speed). Do not be tempted to skimp on the mix time; this step is key to getting the signature shiny, crackled brownie top. Reduce the speed to low and slowly pour the warm chocolate into the eggs; beat until completely incorporated. Gradually add the dry ingredients and beat until just combined; do not overmix. Use a rubber spatula to scrape the sides and bottom of the bowl and fold until the batter is completely combined.
 4. Scrape the batter into the prepared pan. Bake until the brownies are glossy and just barely firm, and an instant-read thermometer inserted into the center registers 205 degrees F, 25 to 35 minutes. Don't let the thermometer touch the bottom of the pan or you will get a much higher reading. (The cook time will be at the higher end of the range if using a glass or ceramic baking dish.)
 5. Let the brownies cool completely to allow the crumb to set before slicing, about 3 hours.
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6. Use an offset spatula to loosen the brownies from the sides of the pan. Use the parchment overhang to lift the brownies out of the pan. Remove the parchment and cut into 24 squares.

Cook's Note

When measuring flour, we spoon it into a dry measuring cup and level off excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)

Complete the table below with the ingredients from the recipe:

Now write your own recipe! Be sure to have a title for your recipe, the ingredients, and quantities. Write your instructions out clearly so that if your classmate tried to make your recipe there would be no confusion.
Write your recipe here:

When you are finished, trade recipes with a classmate, read your classmate's recipe and ask them questions about the recipe. Be prepared to answer any questions they may have about your recipe.

Do you need to add any more instructions to your recipe? What? Why?
Is it clear enough?
Do you have any suggestions for your partner's recipe? What? Why?