**Gingersnap Cookies**

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| Jobs for Lab Day | | |
| 1 | Washer/Prep tools |  |
| 2 | Dryer/Cooking tools |  |
| 3 | Housekeeper/Ingredient Gathering |  |

**Ingredients**

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| **125 ml margarine**  **250 ml granulated sugar**  **50 ml molasses**  **1 egg** | **325 ml flour**  **10 ml ground ginger**  **5 ml cinnamon**  **5 ml baking powder**  **5 ml baking soda**  **2 ml salt** |
| **Demo table tools:** | | **Lab kitchen tools:** | |
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**Make the Dough** Day 1 - make cookie batter and put into a plastic bag. Label and refrigerate until next class

Method

1. Put the following ingredients into a large mixing bowl and CREAM - beat together with an electric mixer, until creamy and pale colored, about 3 minutes.

**125 ml margarine**

**250 ml granulated sugar**

**50 ml molasses**

1. Add 1 EGG and beat again until smooth.

3. Mix the following ingredients together in a medium bowl:

**325 ml flour**

**10 ml ground ginger**

**5 ml cinnamon**

**5 ml baking powder**

**5 ml baking soda**

**2 ml salt**

4. Pour the dry ingredients into the bowl with the creamed mixture and stir together with a WOODEN SPOON. Mix until blended.

5. Scoop dough carefully into a bag. Use a RUBBER SPATULA to scrape the bowl.

**Baking**

Day 2 - Bake the cookies

6. Preheat the oven to 325 F

7. Use two spoons and drop rounded teaspoonfuls onto a plate with **1/3 cup** sugar. Roll cookie ball in sugar and place on ungreased cookie sheet. Space cookies so they have room to spread out.

8. Bake for 12-14 minutes, until lightly browned.

9. Remove cookies from pan with lifter and place on wire rack in single layer to cool.

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| Criteria | **Self Assessment** |
| 1. I READ and followed the recipe accurately 2. I demonstrated kitchen safety and food safety 3. I worked with my kitchen team equitably and fully completed my lab duties | |  |  |  |  | | --- | --- | --- | --- | | **Extending** | **Proficient** | **Developing** | **Emerging** | |  | | | | |