



Adjusting a Recipe Project

- Find a simple recipe in a recipe book or on the internet with at least four fractions in the ingredients list. Write the original recipe.
- Rewrite the recipe for twice as many people. Show your work and explain your strategy.
Rewrite the recipe for the whole class (29 People).
- Rewrite the recipe for half as many people. Show your work and explain your strategy.
Rewrite the recipe for some other fraction or number of people.
- Explain how you would adjust your recipe to feed everyone in our class (don't forget the teacher!) If the quantity served is not given, estimate how many it will serve and explain what you would do to have enough for us all.
- Use correct spelling.
- Present your information in a CREATIVE way.

Sample Recipe: EASY SUGAR COOKIES (Makes 12)

Ingredients:

- $\frac{2}{3}$ cup flour
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{8}$ teaspoon baking powder
- $\frac{1}{4}$ cup butter, softened
- $\frac{1}{4}$ cup white sugar
- 1 small egg
- $\frac{1}{4}$ teaspoon vanilla extract

Directions: Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.