![MPj03143220000[1]]()**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_\_\_**

**Kitchen Math**

**![MPj03143220000[1]]()**Use the Kitchen Conversion Sheet and the cookie recipe below to convert the recipe so you will make only **1½ dozen** cookies. Write your answers in the first box. In the second box, convert the recipe to make **6 dozen** cookies.

**Shortbread Cookies**

Makes about 3 dozen cookies

¾ c. shortening ½ t. salt

¾ c. granulated sugar ½ t. baking soda

¼ c. beaten eggs 2 c. cake flour

½ t. vanilla extract food coloring

¼ t. butter flavoring

1. Preheat oven to 350 o.
2. In a mixing bowl, using and electric mixer, cream together the shortening and granulated sugar until fluffy.
3. Gradually add the eggs, vanilla extract and butter flavoring until well blended.
4. Sift together salt, baking soda, and cake flour and gradually add to shortening, sugar, egg mixture.
5. Add food coloring to the desired color.
6. On a lightly floured surface, roll dough to a thickness of ¼ - ½ inch. Using lightly floured cookie cutters, cut out desired shapes and place on an ungreased cookie sheet.
7. Bake in a preheated oven for 8 – 10 minutes.
8. Cool until firm, then remove to a cooling rack until completely cooled.

**Kitchen Math (page 2)**

**Shortbread Cookies**

**To make 1 ½ dozen cookies**

**\_\_\_\_\_\_\_\_ shortening \_\_\_\_\_\_\_\_ salt**

**\_\_\_\_\_\_\_\_ granulated sugar \_\_\_\_\_\_\_\_ baking soda**

**\_\_\_\_\_\_\_\_ beaten eggs \_\_\_\_\_\_\_\_ cake flour**

**\_\_\_\_\_\_\_\_ vanilla extract food coloring**

**\_\_\_\_\_\_\_\_ butter flavoring**

**Shortbread Cookies**

**To make 6 dozen cookies**

**\_\_\_\_\_\_\_\_ shortening \_\_\_\_\_\_\_\_ salt**

**\_\_\_\_\_\_\_\_ granulated sugar \_\_\_\_\_\_\_\_ baking soda**

**\_\_\_\_\_\_\_\_ beaten eggs \_\_\_\_\_\_\_\_ cake flour**

**\_\_\_\_\_\_\_\_ vanilla extract food coloring**

**\_\_\_\_\_\_\_\_ butter flavoring**