

CAN YOU READ A RECIPE?

- **Part A - Read the recipe, and on the back of this paper, answer the questions from the PowerPoint slide.**

Blonde Brownies

- 2 c all-purpose flour
- 2 t baking powder
- $\frac{1}{4}$ t salt
- $\frac{1}{2}$ c butter or margarine
- 2 c brown sugar
- 2 eggs
- 1 t vanilla
- 1 c chopped nuts, optional
- Grease a 12x9x2-inch baking pan. Combine flour, baking powder, and salt; set aside. Melt butter; remove from heat. Stir in sugar. Add eggs and vanilla; stir until combined. Stir dry ingredients and nuts into sugar mixture. Spread in pan. Bake in a 350° oven for 20 to 25 minutes.
- Makes 48 brownies.

- **Part B - Read the recipe, and follow the instructions on the PowerPoint slide.**

Banana Nut Bread

- 1 $\frac{3}{4}$ c all-purpose flour
- 1 $\frac{1}{4}$ t baking powder
- $\frac{1}{2}$ t baking soda
- $\frac{3}{4}$ t salt
- $\frac{2}{3}$ c sugar
- $\frac{1}{3}$ c shortening
- 2 eggs
- 1 T milk
- 1 c mashed ripe bananas
- $\frac{1}{4}$ c chopped nuts
- Stir together flour, baking powder, baking soda, and salt. Set aside.
- In a mixer bowl, beat sugar and shortening with electric mixer until light. Scrape the sides of bowl often. Add eggs, one at a time, and the milk, beating until smooth after each addition. Fold in nuts.
- Turn batter into a lightly greased 8x4x2-inch loaf pan. Bake in a 350° oven for 60 to 65 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan 10 minutes. Remove from pan; cool. For easier slicing, wrap and store overnight. Makes 1 loaf.