

Solving Problems in the Kitchen:

Some possible scenarios for students to solve:

Your recipe calls for 1 cup cake flour. You only have all purpose flour. Can you substitute? If so, how much all purpose flour would you use?

The cookies you made flattened out during baking. How could you prevent this from happening next time you bake the cookies?

The recipe calls for you to melt chocolate in a double boiler. You do not have a double boiler. What else can you use?

The recipe calls for 3 eggs and it needs to be cut in half. How would you measure 1 ½ eggs?

The blueberry muffins have tunnels inside. How would you prevent this from happening the next time you make this recipe?

My cookies bake just fine. But when I try to remove them from the cookie sheets, they fall apart. What should I do?

Your pie shell shrank while baking. How can you prevent this from happening on the next pie?

The chili recipe tastes slightly acidic. What would you add to the chili to help the taste?