

SINGLE SERVING CHOCOLATE CHIP COOKIE

A Mise in Place Lab

- READ THIS RECIPE THOROUGHLY
- WASH AND SANITIZE YOUR WORK AREA
- MISE EN PLACE...EQUIPMENT AND INGREDIENTS
- PRODUCE YOUR RECIPE AND TRAY
- WASH AND SANITIZE YOUR EQUIPMENT AND WORK AREA

SINGLE SERVING CHOCOLATE CHIP COOKIE

INGREDIENTS

70 GRAMS.....BUTTER

2 TBSPN + 1 TEASPOON.....BROWN SUGAR, PACKED

2 TBSPN.....SUGAR

PINCH OF SALT

½ TSPN.....VANILLA EXTRACT

2 EACH.....EGG YOLK, SAVE THE EGG WHITES IN A SMALL METAL MIXING BOWL

½ TEASPOON.....BAKING POWDER

½ CUP.....A.P. FLOUR

1/2 CUP.....CHOCOLATE CHIPS

METHOD:

1. THE OVEN IS TO BE PREHEATED AT 350F
2. SET UP YOUR TRAY AS DIRECTED FOR THE BAKING OF THE COOKIES
3. USING A GLASS BOWL, HEAT THE BUTTER IN THE MICROWAVE UNTIL JUST BARELY MELTED, SHOULD STILL HAVE A "SOFT CHUNK" VISIBLE...
4. ADD THE SUGARS TO THE BUTTER, SALT AND VANILLA AND MIX BY HAND USING A RUBBER SPATULA
5. ADD THE EGG YOLK AND STIR AGAIN UNTIL COMBINED
6. ADD THE BAKING POWDER AND FLOUR, STIR UNTIL COMBINED
7. ADD THE CHOCOLATE CHIPS AND STIR AGAIN UNTIL COMBINED
8. USE A #24 DISHER TO SCOOP OUT 3 – EVENLY PORTIONED BALLS OF COOKIE DOUGH.
9. PLACE THE COOKIES ON YOUR PARCHMENT LINED TRAY
10. THE BALLS OF DOUGH MAY NEED TO BE "PRESSED" DOWN A LITTLE
11. BAKE AT 350F FOR 12-16 MINUTES OR UNTIL GOLDEN BROWN AROUND THE EDGES

(SEE OTHER SIDE FOR THE INGREDIENT AND EQUIPMENT LISTS)

MISE EN PLACE INSTRUCTIONS

GO TO THE MISE STATION

- USING YOUR SCALE, MEASURE THE NEEDED AMOUNT OF BUTTER AND PLACE IN THE 2 QUART CONTAINER
- MEASURE AND COMBINE BOTH SUGARS INTO ONE DELI CONTAINER
- MEASURE THE SALT AND PLACE INTO A SMALL SOUFFLE CUP
- MEASURE THE VANILLA AND PLACE IN A SMALL SOUFFLE CUP
- PLACE 2 WHOLE EGGS ON YOUR TRAY...DO NOT CRACK OR SEPARATE YET!
- MEASURE THE BAKING POWDER AND FLOUR AND PLACE IN THE SECOND DELI CONTAINER
- MEASURE THE CHOCOLATE CHIPS AND PLACE IN A FOAM CUP
- COMPLETE THE RECIPE AS DIRECTED AT YOUR STATION

Chocolate Chip Cookie Rubric

Adapted from TEACHING Exceptional Children, Vol. 35, No. 4, pp.8-11. 2003

	Exemplary	Proficient	Basic Proficient	Limited Proficient
	This cookie improves in the following way: It is one that you crave when you really want a cookie and others request that you make and share them at gatherings because you make them better than anyone else they know.	This cookie improves in the following way: It meets your expectations for one that you would eat and share with others.	This cookie improves in the following way: It meets the minimum expectation for a cookie: You would eat it if you really were desperate for a cookie, but you probably wouldn't share it with others unless they were desperate too.	This cookie is so bad you don't want anyone to eat it so you throw it away.
Texture	The cookie is crispy on the outside, is chewy on the inside, and includes moistness but is not greasy	The cookie is crisp on the outside and chewy on the inside	The cookie is fully cooked but only crisp or only chewy	The cookie is overcooked or undercooked
Appearance	The cookie is whole, golden brown, 4 inches in diameter, with at least 4 visible chips. It is thicker in the center and thinner on the edges, and uniquely shaped	The cookie is whole, golden brown, 2-4 inches in diameter with at least 4 visible chips	The cookie is golden brown and less than 2 inches in diameter	The cookie is broken or burnt or raw or contains no visible chips
Overall Taste	The cookie is over-fresh with a sweet, rich, buttery flavor. A real chocolate taste in each bite complements the rich, flavored dough	The cookie is fresh with a sweet, buttery flavor. A real chocolate taste complements the rich, flavored dough	The cookie is semi-fresh with a buttery flavor and a chocolate flavor	The cookie is stale, salty, and dry. The chocolate chips are tasteless with bland flavored dough
Contents	The cookie has a 50:50 dough-to-chip ratio. The chocolate chips are large chocolate chips. The chocolate chips are the highest quality	The cookie has a 50:50 dough-to-chip ratio. The chocolate chips are standard, commercial morsel size	The cookie has a few (1-2) chocolate chips	The cookie has no chocolate chips or no distinguishable chocolate chips
Smell	The cookie has a rich, buttery and chocolately smell from six feet away. The smell makes your mouth water and want a cookie	The cookie smells rich, chocolately, and butter when held at an arm's length	The cookie has a buttery or chocolately odor when held near the nose	The cookie smells burnt or unpleasant, or has no smell at all from any distance

1. Rate your cookie. Circle which column in each category your cookie best represents.
2. Give your cookie a grade: A B C D F
3. Give your lab performance a grade: A B C D F
4. Today I learned _____

