

**Name:**

**Points:**               /40

**Directions:** Double and half the ingredients for each of the following recipes. Answer the questions that follow.

**DOUBLE**

**HALF**

**OATMEAL RAISIN COOKIES**

3/4 cup shortening  
1 cup brown sugar  
1/2 cup white sugar  
1 egg  
1/4 cup water  
1 tsp. vanilla  
1 tsp. cinnamon  
3 cups oatmeal (quick or old-fashioned)  
2/3 cups raisins  
1 cup flour  
1/2 tsp. baking soda  
1 tsp. salt  
1/2 cup chopped walnuts or pecans or slivered almonds

**DOUBLE**

**HALF**

**BANANA NUT CAKE**

3 very ripe bananas  
1 1/2 cups sugar  
1/2 cup non-hydrogenated Crisco or butter, softened  
1 tablespoon vegetable oil (optional)  
3 eggs  
1/4 teaspoon salt  
1/2 teaspoon vanilla  
1/4 teaspoon banana extract (optional)  
2 cups flour (minus 2 tablespoons)  
1 teaspoon baking soda  
4 tablespoons plain or banana yogurt  
1/2 to 3/4 cup pecans or walnuts, crushed

**DOUBLE**

**HALF**

**OVEN BEEF STEW**

2 pounds beef stew cubes  
1 (32 ounce) can tomato juice or V-8 cocktail  
3 cloves garlic, crushed  
1 onion, sliced  
1 stalk celery, sliced  
1/4 teaspoon oregano  
1 beef bouillon cube (optional)  
3 or 4 carrots, sliced  
4 or 5 potatoes, cubed  
1 tablespoon flour  
1 tablespoon sugar (optional)  
1 1/2 tsp. salt  
1/2 teaspoon black pepper

1. Give 2 reasons you may double a recipe.
2. Give 2 reasons you may half a recipe.
3. What is the most difficult part about this process and why?
4. Which of the above recipes would it be most important to have accurate measurements of ingredients and why?
5. Why would knowing equivalents be useful in this process?