

GRANDMA'S FUDGE

Directions: Grandma was a chemist and kept all her recipes in units of moles (to keep them a family secret). Convert each "chemical" to English units of measurement using combinations of the conversion factors listed below. Place the answer in the space provided. Attach a sheet of paper with each ingredient worked out using dimensional analysis - neatly labeled. Each recipe correctly converted with supporting work attached may begin to make "GANDMA'S FUDGE" for themselves.



GOOD CONVERTING TO YOU ALL!!!

210 grams White (Cane) Sugar	_____ cup
28.25 grams benzoyl ecgoninex (cocoa)	_____ cup
29.6 mL mixed esters (butter)	_____ cup
59.15 mL lactose (milk)	_____ cup
6.5 grams Vanillin (Vanilla)	_____ tbs
46.9 grams Flour	_____ cup
14 grams Peanut Butter	_____ tbs

CONVERSION FACTORS TO USE:

210 grams= 1 cup glucose (sugar)

226 grams cocoa = 1 cup cocoa

236.6 ml milk = 1 cup milk

236.6 ml of butter = 1 cup of butter

13 grams of vanilla = 1 tablespoon of vanilla

125 grams of flour = 1 cup of flour

14 grams of peanut butter = 1 tablespoon of peanut butter

Direction for fudge:

Combine sugar, cocoa, milk, butter, vanilla in a pan and heat until boiling. Boil for 3 minutes.

Remove from the heat and add flour and peanut butter.

Pour the mixture into a cup or bowl and let cool to harden.

Answers:

1 cups sugar

1/16 cup of cocoa

1/4 cup milk

1/8 cup of butter

1 tbsp of peanut butter

1/3 cup of flour

1/2 tbs of vanilla