Conversions Lab! (See....I told you conversions were fun!)

Procedure:

Using the conversion ratios, convert each cup and tablespoon to mL.
Follow the directions for making no-bake cookies using the graduated cylinders for measurements and beakers for cooking.

1 US cup = 236.6 ml 1 US tablespoon = 14.8 ml

118.3 mL Sugar =	
29.575 mL Milk =	
14.7875 mL butter=	_
19.64 mL cocoa =	
147.875 mL quick oats =	
29.575 mL peanut butter =	
1.85 mL of vanilla (convert to tablespoons) =	

Directions

1. Combine sugar, milk, butter, and cocoa in a medium saucepan. Cook over medium heat, stirring occasionally, until the mixture comes to a boil. Cook for two more minutes stirring constantly and then remove the pan from the heat.

2. Stir in the peanut butter and vanilla, then the oats.

3. Let cool for several minutes and then drop spoonfuls onto waxed paper. Let the cookies cool completely before removing them from the waxed paper.