

# Conversions Lab! No Bake Cookies

## Procedure:

Using the conversion ratios, convert each to cup and tablespoon.

**1 US cup = 236.6 ml**

**1 US tablespoon = 14.8 ml**

60 mL Sugar to Cups = \_\_\_\_\_

15 mL Milk to TBS = \_\_\_\_\_

8 mL butter to TBS = \_\_\_\_\_

10 mL cocoa to TBS = \_\_\_\_\_

74 mL quick oats to Cups = \_\_\_\_\_

15 mL peanut butter to TBS = \_\_\_\_\_

5 mL of vanilla to TBS = \_\_\_\_\_

## Directions

1. Combine sugar, milk, butter, and cocoa in a saucepan. Cook over medium to high heat, stirring, until the mixture comes to a boil. Cook for one more minute stirring constantly and then remove the pan from the heat.
2. Stir in the peanut butter & vanilla, then the oats immediately.
3. Drop spoonfuls onto waxed paper. Let the cookies cool.
4. Begin your second batch while the first batch cools.
5. First take a small taste of your first batch and decide what could be improved.

In the 2<sup>nd</sup> batch try changing a few ingredients such as:

- Add extra Sugar, Peanut Butter, Cocoa, Butter (or put less or none)
- Use Vanilla plus use another flavoring