

INSTRUCTIONS

Pick a Cookie Recipe (You only need to do one!)

You will need to convert the recipe from moles to standard cooking measurements and then using that recipe to bake some cookies

You will need to show your work by <u>inserting an</u> <u>image</u> of your hand written dimensional analysis

Be sure to have units and your answers clearly labeled



Small Batch Chocolate Chip Cookies

Small Batch Lofthouse Cookies



FORMULAS AND UNIT CONVERSIONS

Baking Soda NaHCO₃ 1 teaspoon baking soda= 2.84g

1 teaspoon vanilla extract= 4.73q

Baking Powder NaHCO₃

1 large egg yolk= 18g

1 cup flour= 141.95q

1 tablespoon flour= 8.5 q

1 teaspoon salt= 4.16g

1 cup butter= 236.59 g

1 cup sugar= 198.73 g

1 cup brown sugar= 141.46 q.

1 tablespoon sugar= 12.6 g

1 cup powdered sugar= 113g

1 ounce chocolate chips= 28.35 g

1 teaspoon baking powder= 2.84g

1 tablespoon milk/cream= 14.44g

1 teaspoon milk/cream = 5.00q

1 tablespoon butter= 14.2 q

Butter C₉H₁₄O₆

White (granulated) Sugar C₁₂H₂₂O₁₁

Milk or Cream 85% H₂O 15% C₉H₁₄O₆

Powdered Sugar C₁₂H₂₂O₁₁

Chocolate Chips C₄H₈O₄

Vanilla Extract C8H8O3

Egg Yolk C₆H₁₂O₃N₂

Cinnamon C₉H₈O

Flour C₄H₈O₄

Salt NaCl

Brown Sugar C₁₂H₂₂O₁₁

LOFTHOUSE COOKIE RECIPE

0.195 mol unsalted butter, room temperature

0.194 mol granulated sugar

0.112 mol large egg yolk

1.202 mol heavy cream

0.0311 mol vanilla extract

1.182 mol all-purpose flour

0.0169 mol baking powder

0.0089 mol fine sea salt

For the Frosting

0.325 mol unsalted butter, room temperature

0.248 mol powdered sugar

0.0155 mol vanilla extract

0.052 mol heavy cream

INSERT IMAGE OF WORK HERE

OR TYPE OUT CONVERSIONS

Instructions in Speaker Notes

CHOCOLATE CHIP COOKIE

0.390 mol unsalted butter, softened

0.104 mol dark brown sugar

0.110 mol granulated sugar

0.112 mol large egg yolk

0.0233 mol vanilla extract

0.591 mol + 0.142 mol all-purpose flour

0.0089 mol fine sea salt

0.00845 mol baking soda

0.00845 mol baking powder

0.944 mol chocolate chips

INSERT IMAGE OF WORK HERE

OR TYPE OUT CONVERSIONS

Instructions in Speaker Notes