Cookie Chemistry Lab

Recipe: Makes 24 cookies

* 2 sticks (1 cup) unsalted butter, softened
* 1/3 cup granulated sugar
* 1 cup brown sugar
* 2 large eggs
* 2 teaspoons vanilla extract
* 1 teaspoon baking soda
* 1 teaspoon baking powder
* ¾ teaspoon salt
* 2 ½ cups all-purpose flour
* 1 cup chocolate chips

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| **Ingredient** | **Amount** |
| Unsalted butter |  |
| Granulated sugar |  |
| Brown sugar |  |
| Egg |  |
| Vanilla extract |  |
| Baking soda |  |
| Baking powder |  |
| Salt |  |
| Flour |  |
| Chocolate chips |  |
| Total cookies |  |

Procedure:

1. Use your limiting reactant (ingredient) that your group was assigned to calculate the amounts of each ingredient you will need, as well as how many cookies you will be able to make.
2. Fill out the table above with your new ingredient amounts.
3. Have Ms. Chang **APPROVE** and **CHECK OFF** your calculations.
4. Gather the correct amount of ingredients you need.
5. Add your butter, granulated sugar, and brown sugar into a mixing bowl. Mix well until mixture is smooth. About 3 minutes.
6. Mix in your eggs one at a time, then add your vanilla extract.
7. Mix in baking soda, baking powder, and salt.
8. Slowly mix in your flour. Mix until batter is smooth.
9. Slowly mix in chocolate chips.
10. Line a cookie sheet with parchment paper. Scoop 2 tablespoon balls of dough onto the cookie sheet.
11. **INPUT YOUR DATA/CALCULATIONS INTO THE GOOGLE FORM ON GOOGLE CLASSROOM**