

Fraction Project: - We're having a party...

Overview: If you choose this project you will have to....

1. Determine the number of cookies you will need for the party
2. Determine the amount of each ingredient needed for the cookies for our party
3. **Optional** – make a half batch of cookies – freeze them - bring them for advisor treats during the year.



Directions:

Determine the number of attendees.

1. We are inviting the entire 7th and 8th graders. That is a total of 78 kids. There are also 6 new kids starting in the fall so we want to include them also.
2. We know that only $\frac{3}{4}$ of those invited will attend.
3. Determine the number of attendees you can expect. _____

Doctoring the recipe

1. The last time we made this recipe, we decided that the ratio of white sugar to brown sugar was not right.
2. We need to increase the amount of brown sugar by $1\frac{1}{4}$ and decrease the amount of white sugar by $\frac{1}{4}$. You will need this information in the next step.

Determine the amount of ingredients: – use the chart below to help figure this out.

1. We would like to have enough for 4 cookies apiece. How many cookies should we make? _____
2. If we want to make enough cookies for all our guests to have 4 each and the recipe makes 48 cookies, what fraction (improper) should I multiply the ingredients by in order to have enough cookies? (no decimals please)_____ Record this amount in the 'multiplier' column in the table below.
3. Using the information from doctoring the recipe, what would the new amounts of brown sugar be for one batch? _____ White sugar?_____ Record these amounts in the 'doctored amount' column in the table below.
4. Find the total amount needed for each of the ingredients to make as many cookies as we have determined we need.



Ingredient	Original amount	Doctored amount	multiplier	Total amount needed
Butter (softened)	$\frac{3}{4}$ cup			
White sugar	$\frac{3}{4}$ cup			
Brown sugar	$\frac{3}{4}$ cup			
Eggs	2			
Vanilla extract	1 teaspoon			
Flour	1 $\frac{1}{3}$ cup			
Baking soda	1 teaspoon			
Ground cinnamon	$\frac{3}{4}$ teaspoon			
Salt	pinch			
Rolled Oats	2 $\frac{2}{3}$ cup			
Raisins	1 cup			

Recipe (makes 48 cookies)

Preheat oven to 375 degrees.

In a large bowl, cream together butter, white sugar, and brown sugar until smooth. Beat in the eggs and vanilla until fluffy. Stir together flour, baking soda, cinnamon, and salt. Gradually beat into butter mixture. Stir in oats and raisins. Drop by teaspoonfuls onto ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven, or until golden brown. Cool slightly, remove from sheet to wire rack. Cool completely.

Enjoy!

Deliverables: (the work you need to hand in)

1. Page 1
2. Page 2
3. (optional) – cookies for an advisor period

Please staple all pages together and make sure your name is on the top sheet.

If you have any questions you can email Mrs. Breault at jbreault@stmichael.net.

Have fun and save some cookies for me!