

Name \_\_\_\_\_

Date \_\_\_\_\_

## Let's Make Fudge

Here's what you will need:

1 lb. Powdered sugar

$\frac{1}{2}$  c. cocoa

$\frac{1}{4}$  c. milk

$\frac{1}{2}$  c. margarine

1 tsp. Vanilla



Now, here's what you do.

1. Mix the sugar and cocoa in a big glass bowl.
2. Add milk and margarine. DO NOT STIR.
3. Cook for two minutes in the microwave on HIGH.
4. CAREFULLY, take the bowl out of the microwave and stir well.
5. Add the vanilla and stir well.
6. Pour your fudge into an eight-inch square dish.
7. Refrigerate for one hour and then enjoy!

But first, let's answer some questions:

1. At what temperature level should the microwave be set? \_\_\_\_\_

2. If you need  $\frac{1}{2}$  c. cocoa, what does the c. represent? \_\_\_\_\_

3. If you need 1 lb. of powdered sugar, what does the lb. represent? \_\_\_\_\_

4. If you need 1 tsp. of vanilla, what does tsp. represent? \_\_\_\_\_

5. You want to make this recipe, but only have  $\frac{1}{4}$  cup of cocoa. What should you do?  
\_\_\_\_\_  
\_\_\_\_\_

6. You have decided to make half of the recipe. How much of each ingredient do you need to use?

\_\_\_\_\_ lb. sugar      \_\_\_\_\_ c. cocoa      \_\_\_\_\_ c. milk

\_\_\_\_\_ c. margarine      \_\_\_\_\_ tsp. vanilla

Check with the teacher before going on to cook.

Have Fun!

## Making Fudge Student and Teacher Checklist

### Student Section

Each yes answer is worth ten points. Discuss each statement among your group members. Come to a consensus concerning your answer. Place a check under the appropriate answer.

	Yes	No
1½ The reader read clearly and carefully.	_____	_____
2. The measurer used the correct measurement tools and measured correctly.	_____	_____
3. The mixer mixed the ingredients well enough to remove most lumps.	_____	_____
4. The supervisor checked each person to make sure the recipe was followed correctly.	_____	_____
5. Everyone worked cooperatively to discuss problems and make discussion as a whole group.	_____	_____

### Teacher Section

Each yes answer is worth ten points. Teacher answers are based on observation of students during the cooking time.

	Yes	No
1. Students within the cooking group appear to be working cooperatively.	_____	_____
2. Each student is completing his/her own assigned job and assist with clean-up.	_____	_____
3. Through questioning there appears to be an understanding equivalent fraction.	_____	_____
4. Group uses problem solving strategies to select correct equivalent fractions for recipe.	_____	_____
5. It is clear that students have read and followed directions correctly. Fudge taste GREAT!	_____	_____

Total Group Score

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Comments: