Sour Cream Sugar Cookies

Ingredients

1 ½ cups white sugar

1 cup butter

1 teaspoon (tsp.) vanilla extract

2 eggs

1 cup sour cream

5 ½ cups all-purpose flour

½ teaspoon (tsp.) salt

1 teaspoon (tsp.) baking powder

1 teaspoon baking soda

1. I put the sugar in using a ½ cup. How many scoops will I have to use?
2. Each stick of butter is 8 tablespoons (tbls.) There are 16 tablespoons in a cup. How many sticks of butter did I need?
3. I used the ¼ tsp., how many spoonfuls did I need?
4. If I had used the ½ tsp., how many spoonfuls would I need?
5. Write three DIFFERENT ratios to describe this picture of eggs. (Remember: Part to part, Part to whole, Unit Rate)
6. The tub of sour cream is 24 ounces (ozs.). There are approximately 8 ounces in a cup. What fraction of the entire tub did I use for this recipe?
7. My 1-cup measuring cup was filled with sour cream, so I used the ½ cup to scoop the flour in to the bowl. How many ½ cup scoops did I have to use?
8. I lost my ½ tsp. scoop. How many ¼ tsp. scoops did I need to measure enough salt?
9. What is the ratio of salt to baking powder in this recipe?
10. I wanted to use the 1-teaspoon scoop for the baking soda, but it doesn’t fit inside the opening to the box. I had to use the ¼ teaspoon scoop. How many will I need to use?
11. Now it’s time to mix the dry ingredients into the wet ingredients. I have approximately 5 1/2 cups of dry ingredients. I scooped it into the mixing bowl using my spoon which is ¾ of one cup. How many spoonfuls did I use until all the dry ingredients were mixed? HINT: DRAW A PICTURE or USE A NUMBER LINE to visualize this problem before you solve. You will end up with only PART of another scoop.
12. The dough is now ready to be chilled in the refrigerator. It will spend 1 ¾ hours in the refrigerator. How many MINUTES will it chill?
13. Once the dough is chilled, it’s time to roll out the dough and bake the cookies. I can fit 12 cookies on a cookie sheet. If I have to make 90 cookies, how many cookie sheets will I need? Remember, I will have one cookie sheet that is not all the way full.
14. Each batch cooks for 10 minutes. I can cook two pans at a time. How long did I spend baking the cookies?
15. Each cookie takes 2 minutes to frost. How long did I spend frosting the cookies?
16. The dough only filled half of the container. Now you need to make another batch. Answer questions 1-14 if I were going to make another batch (a total of TWO batches).
17. Bonus question: Answer all of the questions for ½ of a batch. (I actually had to make 2 ½ batches in total to make enough cookies for everyone.)