

## Worksheet #9 – Apple Cobbler

Directions: Convert this recipe to weights and metric units.

NOTE: This recipe is for exercise purposes. It is not intended to be made or eaten.

<b>Ingredients:</b>	<b>Imperial</b>	<b>Weight</b>	<b>Metric</b>
All purpose flour	1 cup	_____	_____
Granulated sugar	1 cup	_____	_____
Liquid corn syrup	3 oz.	_____	_____
Crisco shortening	4 oz.	_____	_____
Salt	1 tsp	_____	_____
Baking powder	1 tsp	_____	_____
Cinnamon	1 tsp	_____	_____
Nutmeg	1 tsp	_____	_____
Chopped apples	1 cup	_____	_____
Raisins	1 cup	_____	_____
Corn starch	1 cup	_____	_____

### Method:

Blend sugar, liquid corn syrup, salt, baking powder, and spices until well mixed. Add shortening and mix to form a paste. Add flour and mix to form a crumbly mixture.

Mix together apples, raisins, and corn starch.

Put half of the powdered blend into the bottom of an 8" baking pan and press down. Spread apple mixture on top and sprinkle the rest of the mixture on top.

Bake at 350°F / 175°C for 30 minutes. Cool. Cut into 9 pieces.

### Exercise

1. Convert to equivalent weights (convert from volumes to weight).
2. Convert to metric.