Task Title: SquaresRecipe_EI_A1.1_C3.2



Task Title: Squares Recipe

OALCF Cover Sheet - Learner Copy

Learner Name:		
Date Started:		
Date Completed:		
Successful Completion:	Yes No	
Goal Path:	Employment	Apprenticeship
Secondary School	Post Secondary	Independence

Task Description: The learner will double measurements for a Rice Krispie Squares recipe.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Read continuous text/A1.1
- Understand and Use Numbers/Use measures/C3.2

Materials Required:

• Pen/pencil and paper and/or digital device

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Learner Information

Parents, babysitters and home child care providers prepare snacks for the children they are looking after. They may need to double recipes to make enough for the children in their care.

Scan the "Squares Recipes".

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Squares Recipes

Peanut Butter Rice Krispie Squares

"I think this was intended for the kids but we all eat and enjoy them."

Sweetened condensed milk	2/3 cup	150 mL
Smooth peanut butter	1/4 cup	60 mL
Corn syrup, light or dark	1/4 cup	60 mL
Brown sugar, packed	1/2 cup	125 mL
Crisp rice cereal	4 cups	1L
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Semi/sweet chocolate chips	1/2 cup	125 mL
Smooth peanut butter	2 tbsp.	30 mL

Heat first 4 ingredients in a large saucepan, stirring constantly, until well mixed and thickened. Remove from heat.

Add rice cereal, stirring to coat. Pack into a greased 9×9 inch (22 x 22 cm) pan. Cool

Icing: Melt chocolate chips and peanut butter over low heat, stirring often. Spread over squares. Cut into 36 squares.

Rice Krispie Squares

"Is there a child that doesn't ask for these again and again?"

Butter or hard margarine	1/4 cup	60 mL
Large marshmallows	32	32
Crisp rice cereal	5 cups	1.25L

Melt butter in a large heavy saucepan.

Add marshmallows and stir over low heat until they are melted. Add rice cereal. Stir until well-coated. Press into a buttered 8×8 inch (20×20 cm) pan. Let stand for a few hours to set before cutting. Cut into 25 or 36 squares.

Variation: Melt 3 tbsp. (50 mL) butter or hard margarine and 1 cup (250 mL) semisweet chocolate chips over low heat, stirring often. Spread over top.

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Work Sheet

Task 1: How many squares does the Rice Krispie Squares recipe make?
Answer:
Task 2: If you double the Rice Krispie Squares recipe, how many marshmallows will you need?
Answer:
Task 3: If you double the Rice Krispies Squares recipe, how much butter or margarine will you need?
Answer:
Task 4: If you double the Peanut Butter Rice Krispie Squares recipe, how much sweetened condensed milk will you need?
Answer:
Task 5: If you double the Peanut Butter Rice Krispie Squares recipe, how much smooth peanut butter do you need for the icing?
Answer: