

# Day 4-Equipment List

## Easy Drop Biscuits– p. 106

Prep. Time – 10 minutes

Total time – 25 minutes

Makes: 12 biscuits per recipe (each group will make one recipe)

Cook Space Needed – Surface preparation and oven to (450°)

### Equipment Needed:

6 Medium Bowl

6 Pastry Blenders or fork

6 Liquid measuring cups

6 Tablespoon measure

6 Teaspoon measure

6 -1 cup measure

6 -1/2 cup measure

6 Biscuit cutters 2-2 ¼ -inch

6 Cookie sheets

6 Spatula

# Muffins – p. 98

Prep. Time – 10 minutes

Cook Time – 20-25 minutes

Total Time – 40 minutes

Makes: 12 muffins

Cook Space Needed – Surface preparation and oven (400°)

## Equipment Needed

6 Liquid measuring cup

6 Large Mixing Bowls

6 Spatulas

6 Teaspoon measure

6 - ½ cup measure

6 – 1 cup measure

6 sets oven mitts

6- 12 Regular size muffin cups,

1 pkg of muffin pan liners

6 Cooling racks

6-½ Teaspoon measure

6-1 Tablespoon measure

6-1/4 Cup measure

6-1/4 Teaspoon measure

# Omelet– p. 78

Prep. Time – 10 minutes

Total Time – 40 minutes

Makes: Everyone makes their own omelet Make 6 times

Cook Space Needed – surface preparation, stove top or induction cook surfaces Ovens for keeping food warm( 200)

## Equipment Needed:

6 Small bowls

6 sets oven mitts

6 – 1/4 cup measures

6 – Tablespoons

6 liquid measuring cups

6 – 8 inch nonstick omelet pans

6 Heat resistant rubber scrapers

6 Silicon pancake turners

6 teaspoon measures

6 large dinner fork

# Ice Cream – p. 230

Prep. Time – 45 minutes

Total Time – 1 hour, 40 minutes

Makes: 6 servings, Each group will make one quart

Cook Space Needed – surface preparation, stove top or induction cook surfaces, Refridgerator

## Equipment Needed:

6 -2-Quart saucepans

6- Teaspoons

6- 1 cup measure

6- ¼ Teaspoons

6-½ cup measure

Oven Mitts

6- Tablespoon measures

6- Electric ice cream freezers

Liquid measuring cup

Extension cord

6-Rubber scraper

Plastic wrap

6-¼ Cup measure

# Pie Crust– p. 158

Prep. Time – 20 minutes

Total Time: 1 hours, 5 minutes

Makes: (24 recipes)

Cook Space Needed– surface preparation, oven (425°)

Equipment Needed:

(This is calculated with just doing this by group, not individuals. If we go to individuals that will mean 24 of each item where there are 6.)

Paper towels

6 medium mixing bowls

6 rubber scrapers

6 dinner forks

6 - 1 cup measures

6 – ½ teaspoon measures

6 – 1/3 cup measures

6 Tablespoon measures

6 sets oven mitts

6-Rolling pins

6- Kitchen shears

6-Cookie sheets

Plastic wrap

# Easy Apple Tart– p. 166

Prep. Time – 40 minutes

Makes: (6 recipes)

Cook Space Needed – surface preparation, oven (425°)

## Equipment Needed:

6 (1/3 cup) measures

6 (2/3 cup) measures

6 – 4 Cup liquid measuring cups

6 (1 cup measures)

6 sifters

6 large spoons

6 teaspoon measures

6 Tablespoon measures

6 large mixing bowls

6 rubber scrapers

6- Vegetable peelers

6- paring knives

Wax paper

Plastic wrap

Parchment paper

# Day 4-Shopping List

## Basic Muffins– p. 98

4 ½ Cups of milk

1 ½ Cups of vegetable oil or melted butter

6 eggs

12 cups all purpose flour

3 Cups granulated sugar

12 teaspoons baking powder

3 teaspoons salt

2 cups fresh, canned (drained) or frozen Blueberries

2 tablespoons coarse sugar or additional granulated sugar, if desired

4 medium bananas

1 Cup of brown sugar

2 cups peeled apples chopped

1 teaspoon of cinnamon

## Baking Powder Biscuits- P.106

12 Cups of all-purpose or whole wheat flour

6 Tablespoons of sugar

18 Teaspoons of baking powder

6 teaspoons of salt

3 Cups of shortening or cold butter, cut into pieces

4 ½ Cups of milk

### Basic Omeletes, P-78

8 eggs

Salt and pepper

2 Cups of butter

Individuals may want to use items to make custom omelets, Ingredients are for one omelet each

#### **Cheese Omelet**

Shredded Cheese, ¼ cup per person, various types, Monterey Jack, Swiss, Crumbled Blue Cheese,

#### **Denver Omelet, per person**

Cooked ham 2 Tablespoons finely chopped, 1 tablespoon finely chopped bell pepper, and 1 tablespoon finely chopped onion

#### **Ham and Cheese Omelet**

2 Tablespoons shredded Cheddar, Monterey Jack or Swiss and 2 Tablespoons finely chopped cooked ham.

### Vanilla Ice Cream – p. 230

3 cup sugar

6 cups of milk

1 ½ teaspoons of salt

12 Cups of whipping cream

18 egg yolks, slightly beaten

### Easy Apple Tart– p.166

3 cups butter



6 cups all- purpose flour

96 cups of thinly sliced (1/8 inch thick) peeled tart apples (96 medium)

16 Cup brown sugar

6 cup vanilla

Granulated sugar, if desired