



Technology Applications Virtual Learning

Peanut Butter Brownies

May 5, 2020



8th Grade Technology Applications

Lesson: May 5, 2020

Objective/Learning Target:

I can use bulleted and numbered lists as you create your recipe.



Getting Started:

One of the first things you must learn in culinary class is how to properly read a recipe. When reviewing your latest recipe, you decide to use your formatting skills to make it easier to follow.

Practice:

1. Create a new google doc and type the text exactly as shown.

Peanut Butter Brownies

Ingredients

½ cup peanut butter
⅓ cup margarine, softened
⅔ cup white sugar
½ cup packed brown sugar
2 eggs
½ teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

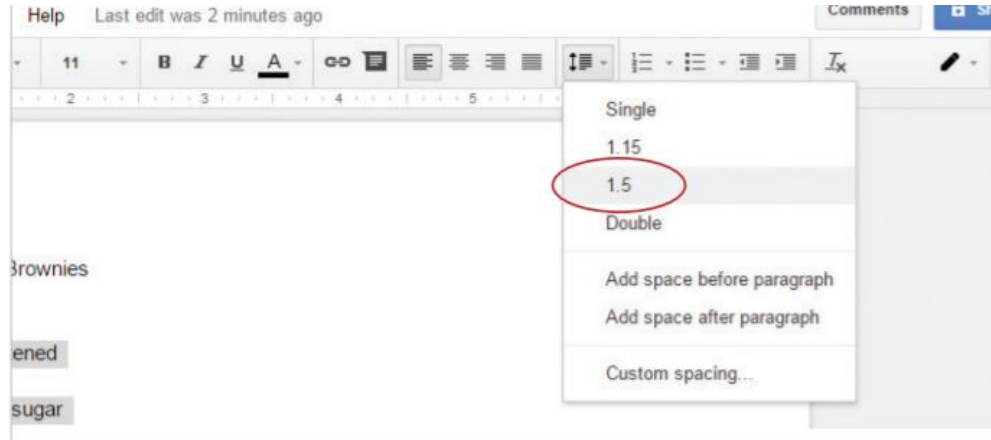
In a medium bowl, cream together peanut butter and margarine. Gradually blend in the brown sugar, white sugar, eggs, and vanilla; mix until fluffy. Combine flour, baking powder, and salt; stir into the peanut butter mixture until well blended.

Bake for 30 to 35 minutes in preheated oven, or until the top springs back when touched.

Cool and cut into 16 squares.

Practice:

2. **Change Line Spacing.** To increase the spacing between lines of text, select the heading [Ingredients] and the list of ingredients, click the Line spacing drop-down menu, then select 1.5.



Practice:

3. Use a Bulleted List. To create a bulleted list, select the list of ingredients (do not select the heading [Ingredients]), then click the Bulleted list icon.



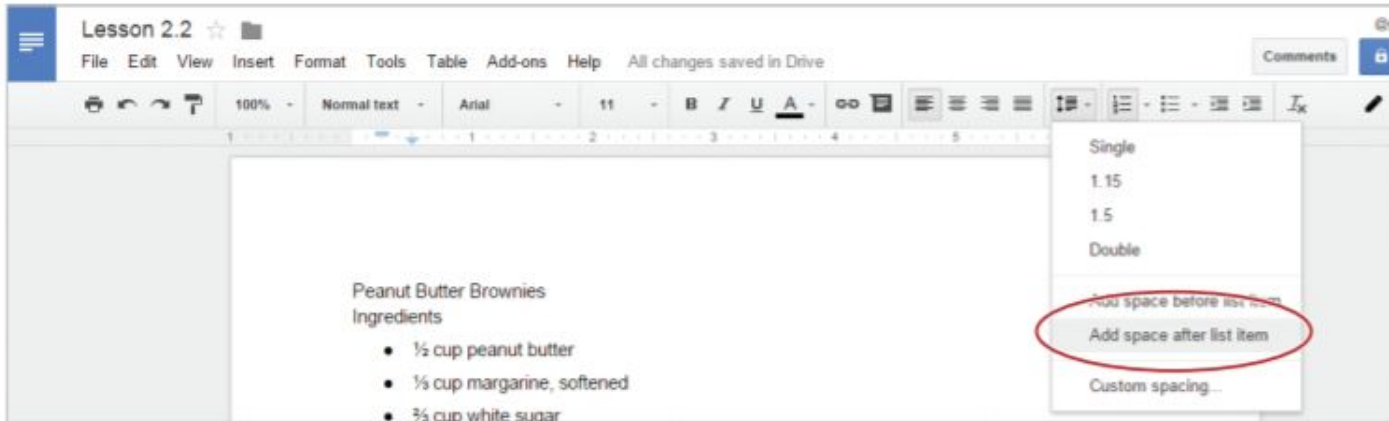
Practice:

4. Use a Numbered List. To create a numbered list, select the steps below the heading [Directions], then click the Numbered list icon.



Practice:

5. **Adjust List Spacing.** To add space after a list item, select the list of directions, click the Line spacing drop-down menu, then select Add space after list item.



Practice:

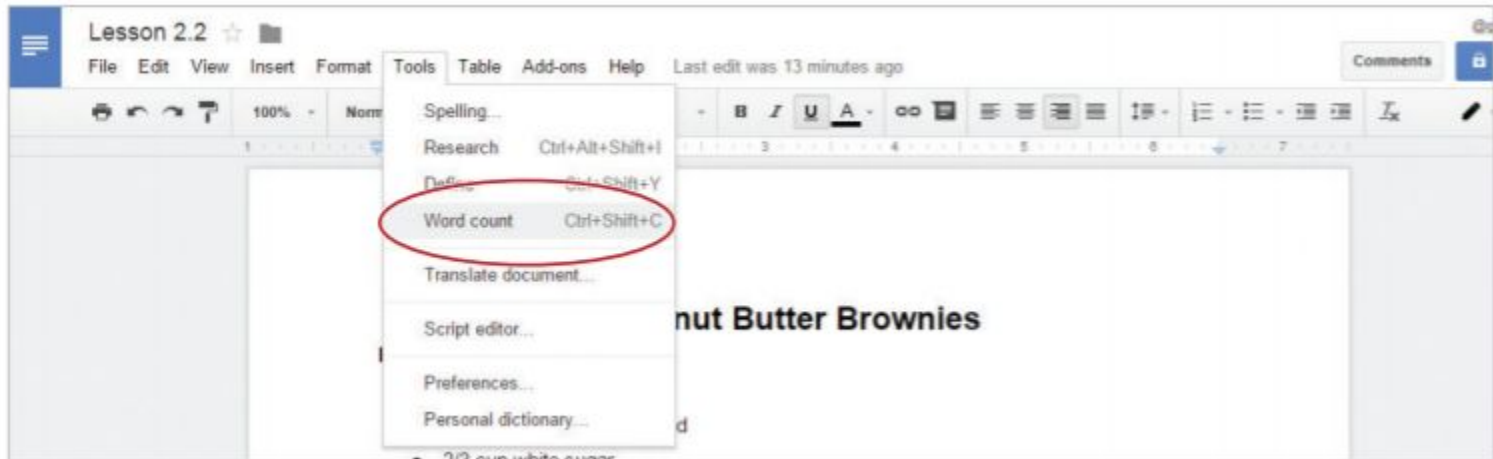
6. **Align Text.** To center align text, select the text [Peanut Butter Brownies], then click the Center icon.



7. **Bold the title and change the font size of the text to 18.**
8. **Bold the text [Ingredients] and [Directions].**

Practice:

9. Use Word Count. To find the number of words in your document, from the Tools menu, select Word count



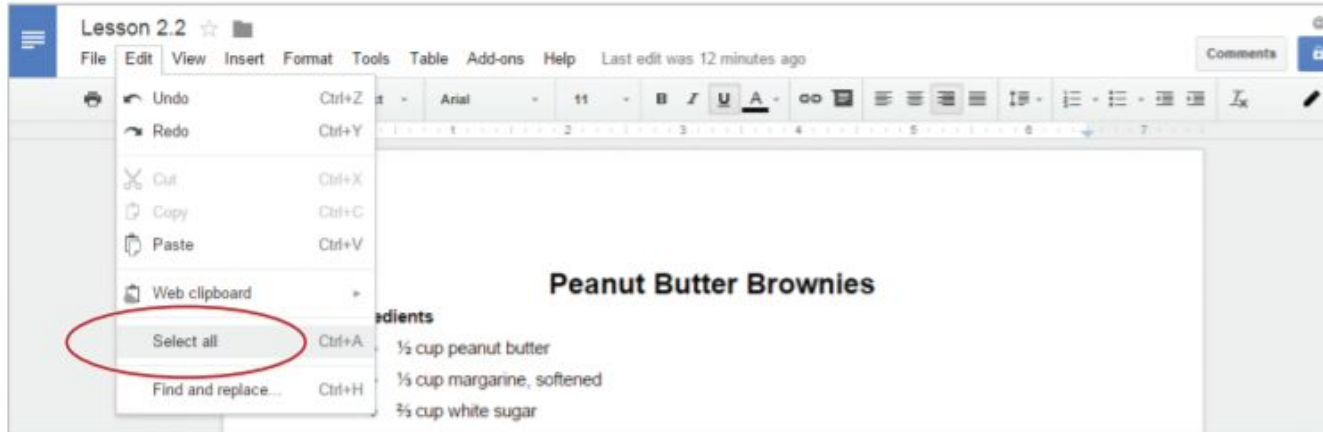


Practice:

10. At the end of the last direction, hit the Enter key
11. Click the numbered list icon to remove the number 5.
12. Type [Word Count:] and the number of words in your document, then right align this text.
13. Underline [Word Count:] and the number of words in your document.

Practice:

14. Use Select All. To select all of the text in your document, from the Edit menu, select Select all. Hint: Alternatively, you can hold down the Ctrl key and hit the A key.





Practice:

14. Change the font of all of the text in your document to Georgia.

Self-Assessment:

Check this document to see how you did.

Peanut Butter Brownies

Ingredients

- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{2}$ cup margarine, softened
- $\frac{2}{3}$ cup white sugar
- $\frac{1}{2}$ cup packed brown sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.
2. In a medium bowl, cream together peanut butter and margarine. Gradually blend in the brown sugar, white sugar, eggs, and vanilla; mix until fluffy. Combine flour, baking powder, and salt; stir into the peanut butter mixture until well blended.
3. Bake for 30 to 35 minutes in preheated oven, or until the top springs back when touched.
4. Cool and cut into 16 squares.



Additional Practice:

Get a recipe from a family member and put it in this format.