



Technology Applications Virtual Learning

# Chocolate Fudge Brownies

May 8, 2020



# 8th Grade Technology Applications

## Lesson: May 8, 2020

### **Objective/Learning Target:**

I can open, make a copy of, and edit an existing document.



## **Getting Started:**

**The Chocolate Fudge Brownies recipe is similar to the Peanut Butter Brownies recipe you created on May 5th. You decide it will save you time to make a copy of the Peanut Butter Brownies recipe and edit the text to create the Chocolate Fudge Brownies recipe.**

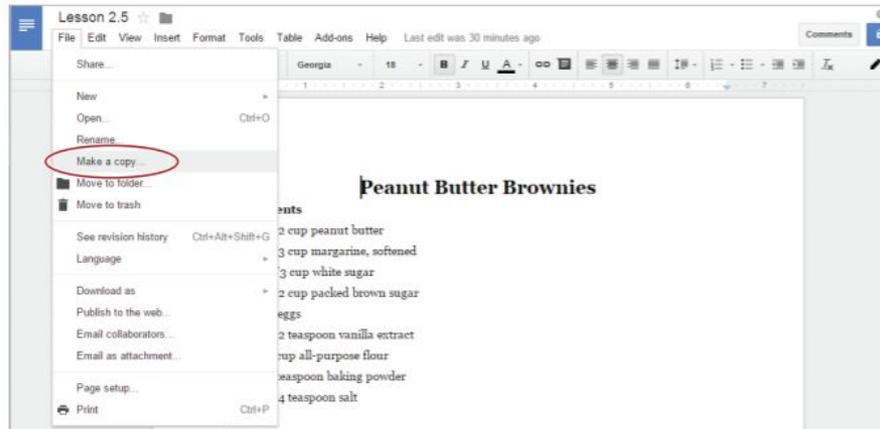


## Practice:

1. **Open an Existing Document.** To open a previously created document, from your *My Docs* folder, double-click the Lesson Peanut Butter Brownies document.

## Practice:

2. Make a Copy of a Document. To create another version of an existing document, do the following:
  - a. From the File menu, select Make a copy.



## Practice:

3. In the Copy document dialog box, type [Lesson 2.5] in the Enter a new document name field, then click OK.



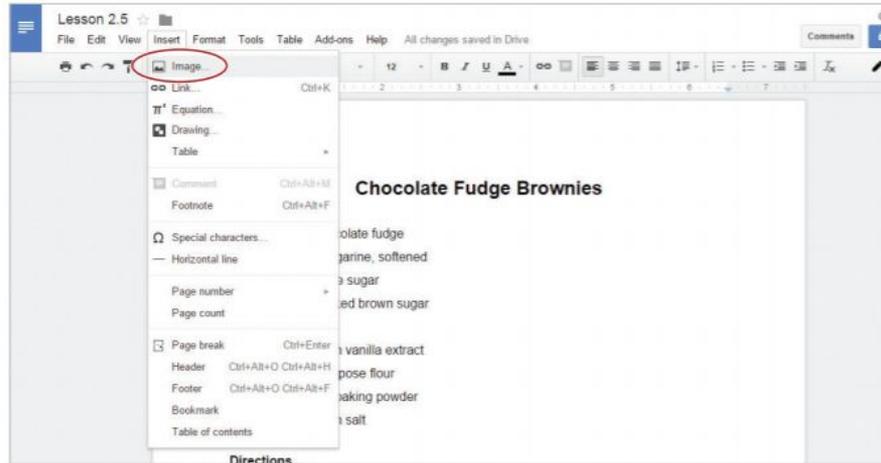


## **Practice:**

- 4. Replace the text [peanut butter] with the text [chocolate fudge].**
- 5. Capitalize the first letters of [chocolate] and [fudge] in the title.**
- 6. Change the font of all the text to Arial and the font size of the text, except the title, to 12.**
- 7. Delete [Word Count: 116].**
- 8. Place your cursor at the end of the last direction, then hit the Enter key two times.**

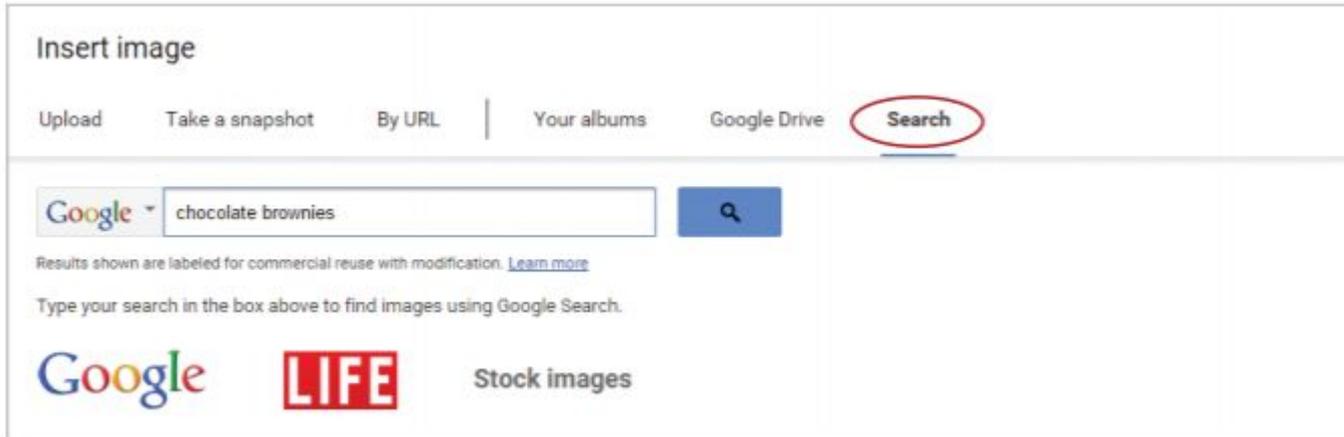
## Practice:

9. Insert an image. To insert an image of a chocolate brownie at the end of the recipe, do the following:
  - a. From the Insert menu, select Image.



## Practice:

10. Click Search, type [chocolate brownie] in the Google search field, and hit Enter.





## **Practice:**

- 11. Double-click an image of your choice**
- 12. Resize the image so that your document fits on one page.**
- 13. Center align the image.**

# Self-Assessment: Check this document to see how you did.

## Chocolate Fudge Brownies

### Ingredients

- ½ cup chocolate fudge
- ½ cup margarine, softened
- ¾ 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

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.
2. In a medium bowl, cream together chocolate fudge 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 chocolate fudge 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:**

**Ask a relative to give you a recipe that you can copy.  
Create a document like this including a picture to go with  
it.**