

## OALCF Task Cover Sheet

**Task Title: Squares Recipe**

<b>Learner Name:</b>	
<b>Date Started:</b>	<b>Date Completed:</b>
<b>Successful Completion:</b> Yes ___ No ___	
<b>Goal Path:</b> Employment <input checked="" type="checkbox"/> Apprenticeship ___ Secondary School ___ Post Secondary ___ Independence <input checked="" type="checkbox"/>	
<b>Task Description:</b> Parents, nannies & babysitters prepare snacks for the children they are looking after.	
<b>Competency:</b> A: Find and Use Information C: Understand and Use Numbers	<b>Task Group(s):</b> A1: Read continuous text C3: Use measures
<b>Level Indicators:</b> A1.1: Read brief texts to locate specific details C3.2: Use measures to make one-step calculations	
<b>Performance Descriptors:</b> see chart on last page	
<b>Materials Required:</b> <ul style="list-style-type: none"><li>● Pencil/pen or computer</li><li>● Squares recipe and tasks</li></ul>	

## Squares Recipe

Nannies prepare snacks for the children they are looking after. Look at the recipe for Rice Krispies Squares.

**Task 1** How many squares does this recipe make? \_\_\_\_\_

\_\_\_\_\_

**Task 2** If the Nanny doubles the recipe, how many marshmallows will they add? \_\_\_\_\_

\_\_\_\_\_

**Task 3** If the Nanny doubles the recipe, how much butter or margarine will they need? \_\_\_\_\_

\_\_\_\_\_

*This document may have been adapted. Content may not be current.*

## Squares Recipe

### 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

#### ICING

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 x 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 x 8 inch (20 x 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.

## Squares Recipe

### Answer Key

**Task 1** How many squares does this recipe make?

**25 or 36 squares**

**Task 2** If the Nanny doubles the recipe, how many marshmallows will they add?

**64**

**Task 3** If the Nanny doubles the recipe, how much butter or margarine will they need?

**1/2 cup OR 120 mL OR 125 mL**

**Task Title:** Squares Recipe

<b>Performance Descriptors</b>		<b>Needs Work</b>	<b>Completes task with support from practitioner</b>	<b>Completes task independently</b>
A1.1:	● reads short texts to locate a single piece of information			
C3.2:	● calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers			
	● chooses and performs required operation(s); may make inferences to identify required operation(s)			

**This task:** was successfully completed\_\_\_\_ needs to be tried again\_\_\_\_

<b>Learner Comments</b>

\_\_\_\_\_  
**Instructor (print)**

\_\_\_\_\_  
**Learner Signature**