THE SCIENCE SWEETIES

CLASSROOM SCIENCE SHEET

DOUBLE IT!

How do you make twice as many cookies?

Kitchen math · Food science · Grades K-2

THE BIG IDEA

**To make twice as many, double every ingredient.
Everything goes times two, but the oven stays the same.**



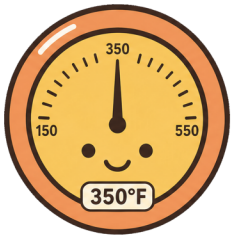
1 MEET THE EXPERT

Tally Tart loves to count.
She doubles recipes
to bake a bigger batch!



2 TIMES TWO

1 cup of flour becomes 2.
1 egg becomes 2 eggs.
Double every ingredient.



3 SAME HEAT

The oven does NOT double.
350 degrees stays 350.

TWO THINGS TO REMEMBER

HALF IS THE REVERSE

Need fewer cookies? Cut every amount in half: 2 cups become 1.

GROWN-UPS ONLY

OVENS AND HOT PANS ARE GROWN-UP JOBS. A BIG BATCH CAN TAKE LONGER. WATCH IT!

WORDS TO KNOW

DOUBLE · HALF · RECIPE · INGREDIENT · BATCH · OVEN

ASK YOUR CLASS

- **If 1 cup becomes 2, what do 2 become?** 4 cups! Times two again.
- **Why not double the oven heat?** The cookies would burn!
- **Where does the extra dough go?** On a second tray.

Watch the song: "Double It!"
The Science Sweeties · 2:20 · free on YouTube
Try it: double a snack recipe with a grown-up. Count every ingredient twice!

Free to print and share · thesciencesweeties.com