

Metric Cooking

You will need a balance scale calibrated in grams (g) and kilograms (kg), and measuring cups in millilitres (ml). I use a Weighmix Scale (Spectrum 3-95b \$14.50) and the new metric-imperial pyrex measuring cups.

You can use your old measuring spoons because

1 imperial teaspoon \longleftrightarrow 1 metric teaspoon (5ml)
1 imperial tablespoon \longleftrightarrow 1 metric tablespoon (15ml)

* Decilicious Chocolate Drops

400 g white sugar	Mix sugar, cocoa, butter, and
45 ml cocoa	milk in a large saucepan.
100 g butter	Bring to a rolling boil. Turn off
120 ml milk	heat and add vanilla, oats, and
5 ml vanilla	coconut. Mix well. Drop by
250 g rolled oats	spoonfuls onto wax paper.
100 g shredded coconut	Cool, and store, if any are left.

* Milli Litre's Chocolate Chippers

200 g shortening	Beat shortening, sugar, water
150 g brown sugar	and eggs until fluffy. Sift
150 g white sugar	the dry ingredients together
2 ml water	and beat in gradually. Stir
2 eggs	in the oats and chocolate chips.
200 g flour	Drop by spoonfuls on greased
2 ml salt	cookie sheets. Flatten with a
15 ml baking powder	fork dipped in water. Bake
175 g rolled oats	in a moderate oven (180°C)
340 g chocolate chips	until delicately brown. Cool.

* These recipes are from Gram's Cookbook. Contact

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for further information.