



Jam Math – WHAT????

Many recipes use ratios.

All doughs and batters use a ratio of flour to liquid.

Thin batter (pancake batter) 1 part liquid: 1 part flour

Thick batter (muffin batter) 1 part liquid: 2 parts flour

Soft dough (biscuit dough) 1 part liquid: 3 parts flour

Stiff dough (gingerbread dough) 1 part liquid: 4 parts flour

This makes it easy for doubling recipes or cutting them in half.

Strawberry Rhubarb Jam Recipe - this makes enough for the whole year!!

60 cups rhubarb

30 cups sugar

2 ½ cups water

10 packages of Strawberry jello powder

WHAT???? THAT MAKES WAY TOO MUCH – WHAT CAN I DO?

USE RATIOS!!!! But where do I start?



You have 1 package of jello – change that number first. Your ratio for change is 10:1 – 10 packages of jello become 1. Can you figure out the rest –remember for every 10 cups you now only have 1 cup. The water is the trickiest – call if you need help.

___ cups rhubarb

___ cups sugar

___ cups water

___ packages strawberry jello powder

- Cook rhubarb, sugar and water in large saucepan on high heat 2 min. or until sugar is dissolved, stirring constantly. Cover; simmer on medium heat 2 min. or until rhubarb is tender, stirring occasionally. Uncover; cook 12 to 15 min. or until rhubarb mixture is slightly thickened, stirring occasionally. Remove from heat.
- Add dry jelly powder; stir 2 min. until completely dissolved. Skim off any foam with metal spoon.
- Pour into 4 clean jars or plastic containers, filling up to 1/4 inch from rims. Cover with lids; cool. Refrigerate until ready to use.

