IABs

Students have begun taking their first IAB of the school year. IABs are Interim Assessment Blocks given on each of our grade level domains to help teachers better meet the needs of the students. All data collected from these IABs are only used by the classroom teacher to help guide their instruction. It also allows the students to get a feel for the SBAC test as they will be able to see the format of the questions and use the tools available. Each IAB is approximately 15 questions and taken solely on the computer.

THANK YOU to everyone who came out to our Family Night on November 16, 2017. We had over 135 people in attendance! Everyone had a wonderful time participating in Math, Science and ELA activities around the theme Hurricanes and our 1st Introduction to Coding presentation. Be on the lookout for more Family Nights here at Carrigan Intermediate.
Fractions and Baking

Grade 5 students will begin their Fraction units after the Winter Break. 6th graders have already been working with fractions. One great way to reinforce fractions is by cooking. And what better way than to practice while baking! Here is one of our favorite winter recipes where you can try out your fraction skills by either doubling or cutting it down to half. Let us know how your cookies came out!

**Hot Chocolate Cookies**

**Servings** 3 dozen cookies

**Ingredients**
- 1 cup butter *softened*
- 1 cup sugar
- 2/3 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 3 1/4 cups flour
- 4 packages or 3/4 cups hot cocoa mix - NOT SUGAR FREE VERSIONS
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 1 cup chocolate chips
- 1 cup Mallow Bits *mini marshmallows do not work the same and can be a bit of a sticky mess*

**Instructions**

Beat butter and sugars in large bowl with standing mixer until light and fluffy. Add eggs and vanilla; mix well.

In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended. Stir in chocolate chips and Mallow Bits*. Cover and chill for 30 minutes.

When ready to bake, preheat oven to 350 degrees. Drop 2 tablespoons dough, 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper. Bake 9 to 11 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes; remove to wire racks and cool.

**Recipe Notes**

*One note on these, I’ve found that when chilling the dough for 30 minutes, sometimes it can cause the Mallow Bits to melt when baking. It’s not consistent, and I think it’s dependent on how fresh/dry the Mallow Bits are (it happens to me more when I’ve purchased from Amazon). One way to completely avoid this problem is to mix the Mallow Bits in AFTER you chill the dough.
MARY MARTIN OWNED ONE-HALF OF A LEMONADE STAND. SHE SOLD ONE-FOURTH OF HER SHARE FOR $150. WHAT WAS THE VALUE OF THE BUSINESS?