Research evaluation for: Dillon Corsair

*Make a duplicate of this file, save to your own Google Drive, and make it editable to anybody with the link. Then when it is your turn in your small group, post the link in the zoom chat so your peers can open it and add their evaluation notes.*

*The point of this evaluation is to help you determine whether you’ve really collected everything you need, and also to start you thinking about how your design might address these questions (or others like them). Your recipe source may not provide answers to all these questions, but as a designer and communicator, you may be able to fill in some of the gaps.*

# Deciding

Evaluated by: (Josh Elboom)

1. How appealing is this recipe? Do the visual references/sample imagery convince you to take a closer look? If not, what additional information, imagery, or design elements would whet your appetite? **(Sample imagery is quite mouth-watering, definitely drew me in; maybe one closer to top so if I’m on mobile I’m at least greeted with one visual on the landing page)**
2. Can you tell if this recipe meets your dietary limitations? **(Yes! By looking thru all of the ingredients I can know whether or not I’m safe)**
3. You have a very busy schedule. Is this recipe one that you’re going to have time to make? **(Not totally sure; had to dig for cook time at the bottom of instructions but not sure how long it would take me to prep)**
4. Where did this recipe come from? **(**[**"Easy Gluten Free Blondies" by Erin on meaningfulEATS**](https://meaningfuleats.com/easy-gluten-free-blondies/) **– pretty straightforward!)**

# Planning

Evaluated by: Gioia

1. How much of the first ingredient will you need if you intend to serve 8 people? **Recipe could include a specified amount for each ingredient for the baseline serving size. Assuming the recipe is meant for a standard serving (which might typically serve around 12-16 people), to serve 8 people, an adjustment may be needed based on the original recipe.**
2. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **A mixing bowl (medium or large, depending on available space); A stand mixer or hand mixer (optional, but helpful for creaming butter and sugar); A 9x13 inch baking pan; Cooking spray for greasing. Since stand mixers are common for baking and can handle large quantities effectively, having either a standalone mixing bowl with a hand mixer or a stand mixer would suffice. I must ensure that I have a sufficient-sized mixing bowl and a compatible baking pan as specified in the recipe.**
3. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **Aside from preparing the equipment and setting up the ingredients, I will need to preheat the oven.**
4. If I’m serving this recipe at 7pm, when should I begin? **Based on the provided baking time of 25-30 minutes, and allowing an additional 10-15 minutes for preparation (which includes mixing the ingredients), I should start the cooking process around 6:00 pm to 6:15 pm at the latest.**

# Preparing

Evaluated by: Angela

1. How confident are you that you could make this recipe and have it match the expected outcome? **(Third evaluator, your answer goes here)**

**7 out of 10**

1. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? **(Third evaluator, your answer goes here)**

**Generally straightforward enough. Some parts could need a little clarification such as “until combined”. If I am a beginner at baking, a picture showing what does “combined” looks like would be really helpful.**

**Yes, I will need to refer back to the recipe.**

1. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? **(Third evaluator, your answer goes here)**

**No. *refer to answer No.10***

1. At what temperature should the recipe be served? How does it keep if I have leftovers? **(Third evaluator, your answer goes here)**

Can’t tell from the recipe.