Maple-carrot batons: one thickness before roasting

A cut-size and batch-prep worksheet. Use the free printable with the steps below. Compare the optional supply only if you need it.

Materials: Carrots; maple syrup and cooking fat from a chosen recipe; cutting board and knife; suitable tray; optional herbs

1. Sort before cutting

Wash and prepare the carrots according to your recipe. Separate very thick carrots from thin ones. On the printable, note the batch weight and the recipe you will use, rather than guessing how many servings the picture represents.

2. Aim for similar thickness

Cut larger carrots into lengthwise pieces so the pieces in one batch have roughly similar thickness. Keep the cut surface stable on the board. Use the grid to record your actual cut size and any pieces needing a separate batch.

3. Follow one cooking method

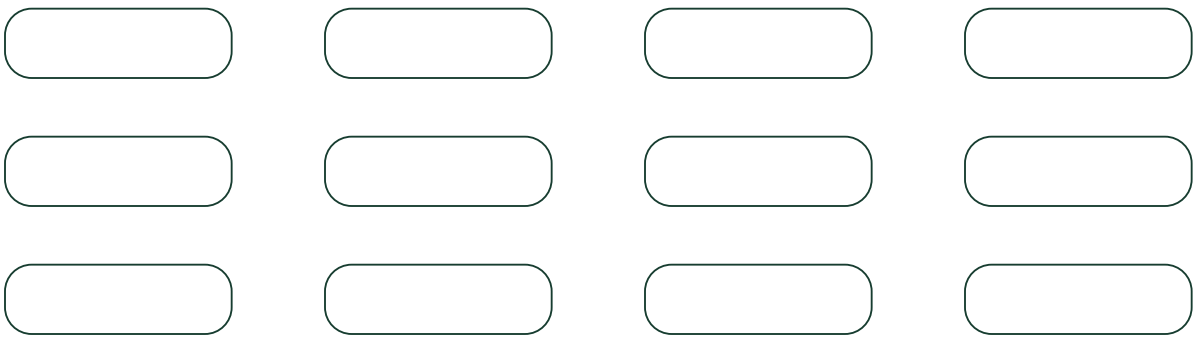
Use the linked maple-carrot recipe for the glaze and cooking directions; do not combine timings from different recipes. Leave appropriate space on the tray, monitor the carrots, and add optional finishing ingredients only as your chosen recipe directs.

Source / recipe: Pure Maple Roasted Carrots

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Your printable workspace

Sketch / measure your own layout



Carrot batch weight

Typical baton thickness / separate thick pieces

Recipe / glaze / tray batches

Use suitable items you own. Check exact recipe, material and product directions.