



# Baking!



# Have you ever had a go at baking at home?

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What did you bake?

What did you use?

What did you follow?

Do you need to use maths when baking?



# Maths for baking...

Today we are going to be doing some baking.

We are going to follow this recipe...

Can you spot any maths?

## Biscuit recipe

### Ingredients

200g unsalted butter, softened

200g golden caster sugar

1 large egg

½ tsp vanilla extract

400g plain flour, plus extra for dusting

### Method

#### **STEP 1**

Heat the oven to 200C and line a baking sheet with baking parchment paper. Put the butter in a bowl and beat it until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. If the dough feels a bit sticky, add a little bit more flour and knead it in.

#### **STEP 2**

Pull pieces off the dough and roll them out to about the thickness of 2 £1 coins on a floured surface. The easiest way to do this with small children is to roll the mixture out on a baking mat. Cut out shapes using a 7cm biscuit cutter. Choose from a square, star or circle. Re-roll off-cuts and repeat.

#### **STEP 3**

Transfer the whole mat or the individual biscuits to the baking sheet and bake for 8-10 mins or until the edges are just brown. Leave to cool for 5 mins, then serve.

**Mass** - measuring and recognising numbers

**Size** - recognition

**Fractions** - recognising 1/2

**Number recognition**

**Money** - coin recognition

**Shape** - recognising shapes

**Time** - knowing what minutes are  
- how to measure time

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# Now it is your turn to use maths to bake using...

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-Number recognition

-Time

-Mass

-Fraction

-Money

-and shape

