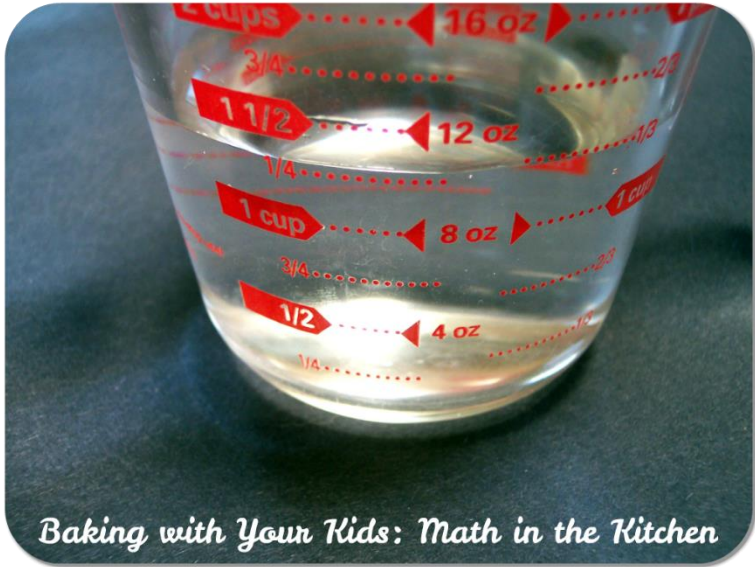
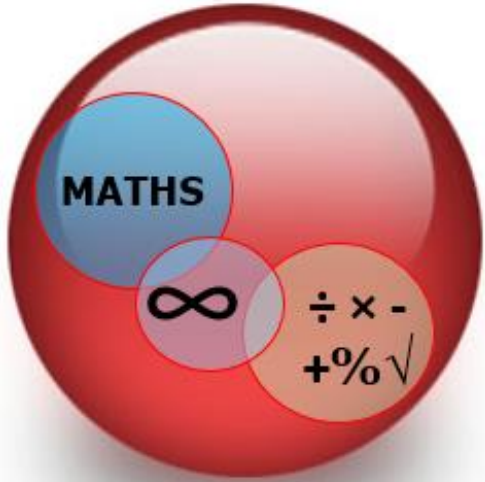


# Mathematical Skills Across The Curriculum

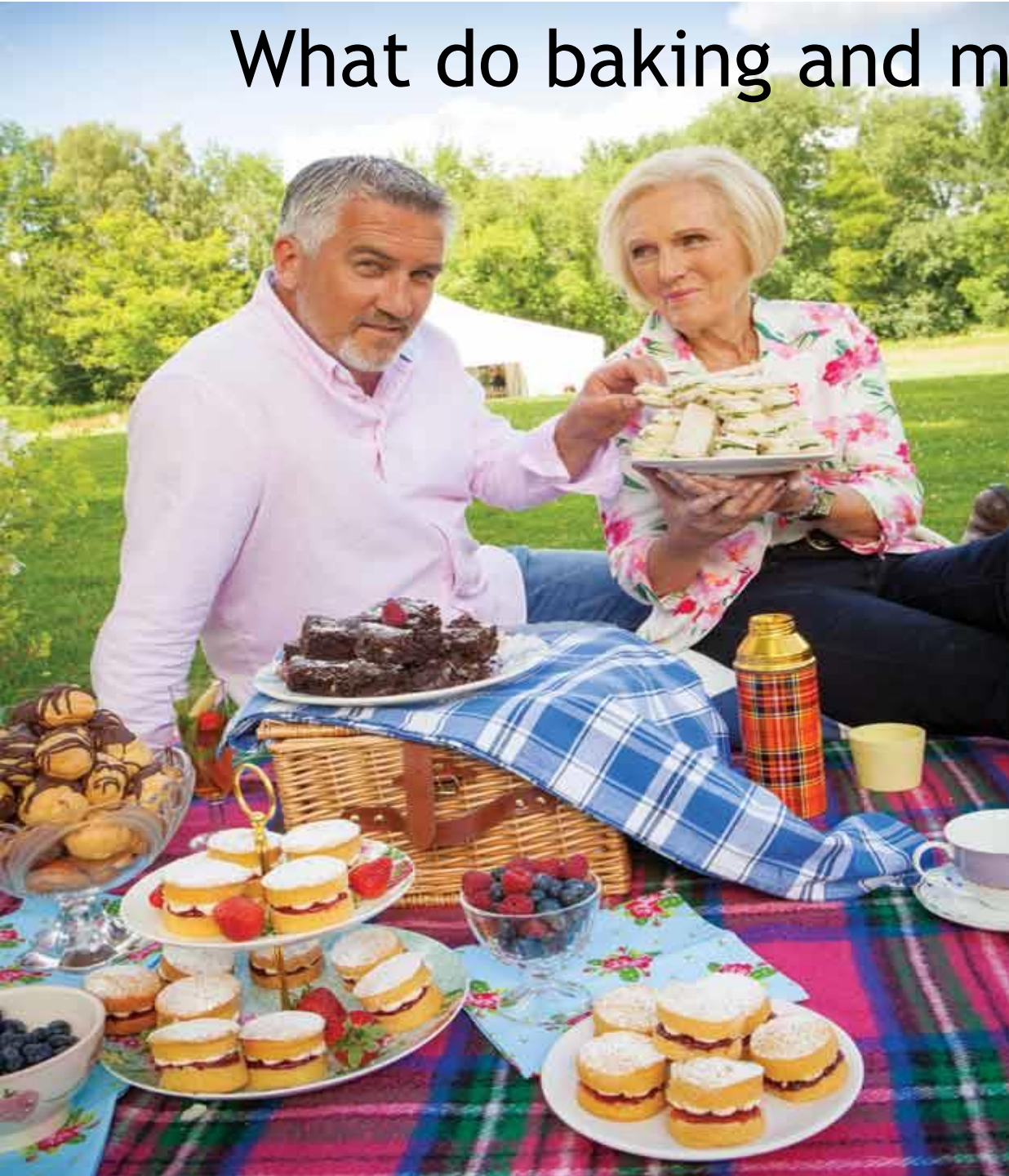


*Baking with Your Kids: Math in the Kitchen*

## Maths in Baking



# What do baking and maths have in common?



Maths is used quite a lot in baking, timing, oven temperature, weighing, ratio, proportion so baking is mostly maths.

Recipes won't always be for the amount of people you want to bake for. That's when proportion comes in useful.

If your recipe is for 10 people and you wish to bake for 25, you use proportion to work out how much of each ingredient you need.

# Chocolate Swiss Roll

What ingredients do you think you'd need? In what quantities?

To make enough Swiss Roll for 8 people you would need...



50 g cocoa powder

3 large eggs

80g muscovado sugar

100g dark chocolate

1 teaspoon vanilla extract

200 ml whipping cream



## Chocolate Swiss Roll - how much for 4 people?

### 8 people

50 g cocoa powder

3 large eggs

80g muscovado sugar

100g dark chocolate

1 teaspoon vanilla extract

200 ml whipping cream

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### 4 people

25 g cocoa powder

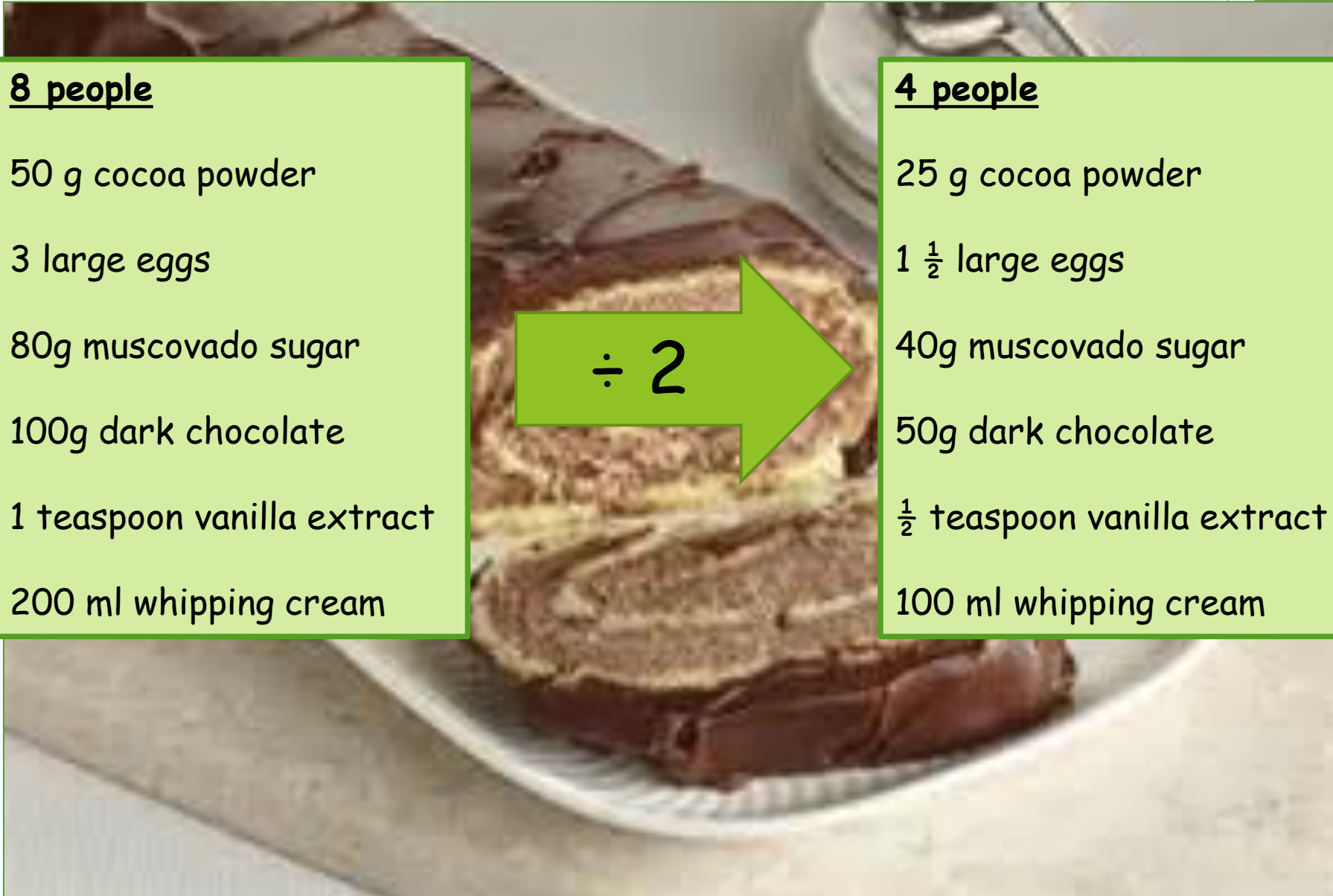
1 ½ large eggs

40g muscovado sugar

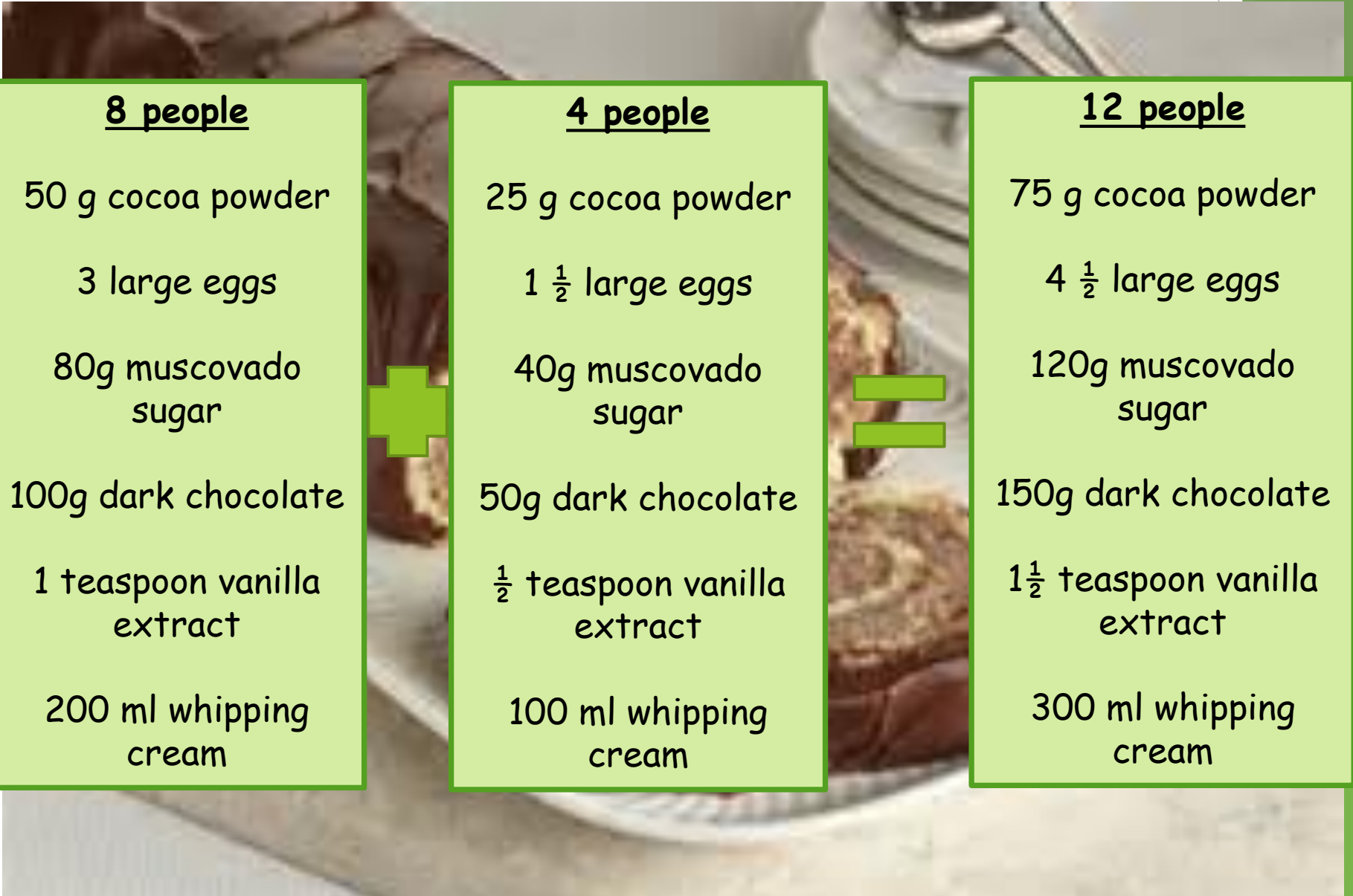
50g dark chocolate

½ teaspoon vanilla extract

100 ml whipping cream



# Chocolate Swiss Roll - how much for 12 people?



8 people

50 g cocoa powder

3 large eggs

80g muscovado sugar

100g dark chocolate

1 teaspoon vanilla extract

200 ml whipping cream



4 people

25 g cocoa powder

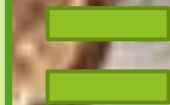
1 ½ large eggs

40g muscovado sugar

50g dark chocolate

½ teaspoon vanilla extract

100 ml whipping cream



12 people

75 g cocoa powder

4 ½ large eggs

120g muscovado sugar

150g dark chocolate

1½ teaspoon vanilla extract

300 ml whipping cream

# Chocolate Swiss Roll - how much for 32 people?

## 8 people

50 g cocoa powder

3 large eggs

80g muscovado sugar

100g dark chocolate

1 teaspoon vanilla extract

200 ml whipping cream

X 4

## 32 people

200 g cocoa powder

12 large eggs

320g muscovado sugar

400g dark chocolate

4 teaspoon vanilla extract

800 ml whipping cream



Challenge:(3 minutes)

How much of each ingredient is needed to make shortbread for 5 people?



Serves: 6

- 90g caster sugar
- 2 teaspoons ground cinnamon
- 3/4 teaspoon ground allspice
- 1/2 teaspoon salt
- 420g plain flour
- 240g butter, softened

**Answer:**

**Shortbread: (5 people) 75g, 1 2/3 tspn, 5/8 tspn, 5/12 tspn, 350g, 200g**