



Maths through Cooking!



Try out these easy recipes at home with your children! We will post new recipes every fortnight.

It is a fun way to practice maths skills at home and get something yummy to try at the end!

If possible please send your pictures into school – either printed or by email and we will display them proudly. At the end of term we will be awarding 'Star Baker'!



FS&KS1 - Apple Crumble!

Ingredients

1. 3 large cooking apples
2. 3 tbsp caster sugar
3. 3 tbsp water
4. 125g plain white flour
5. 75g butter
6. 25g demerara sugar
7. 50g porridge oats

1. Method

Peel, core and slice some cooking apples and put them in the bottom of an oven proof dish

2. Sprinkle with caster sugar and water
3. Get your children to mix the flour, butter and brown sugar until they are like breadcrumbs or, alternatively whizz the mixture for 15 seconds in a food processor
4. Stir in the oats and put the mixture on top of the apples
5. Bake at 190' C/Gas mark 5 for 40 to 45 mins
6. Allow to cool slightly and serve custard, cream or vanilla ice-cream



7. Photograph and enjoy!

We look forward to hearing from you and seeing your creations! Happy Cooking!

Miss Taylforth

Year 1 Teacher and Food Technology Coordinator ☺

KS2 - Curried butternut squash and sweet potato soup!

Ingredients

1. An onion
2. 2 tsp of curry powder
3. 1/2 a large butternut squash (or pumpkin)
4. 1 sweet potato
5. 1 litre of hot water or stock

Method

1. Fry up an onion with some curry powder. (I have some fantastic stuff that my mum bought back from India but whatever you normally use is fine.)

2. Add some pumpkin or squash and some sweet potato.

3. Let them all sweat for a bit.

4. Add the water or stock.

5. When the vegetable are soft, you can get out a whizzer and give them a whizz.

6. Photograph and enjoy!

