



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 – Polar Bear peppermint creams!

Ingredients

1. 250g icing sugar
2. 1 egg white, beaten
3. few drips of peppermint essence
4. 15 chocolate sweets

Method

1. Sieve the icing sugar into a large bowl. Mix in the egg white, a little at a time – stop adding it when you have a soft dough that feels like plasticine.
2. Add 3 drops of the peppermint essence, mix well and taste. Add another drop if it isn't minty enough.
3. Roll half the mixture into 15 balls, about the size of cherry tomatoes, then flatten them with your hand to make the bear heads.
4. Place on sheets of baking parchment on a large board or tray. Using half the remaining mixture, make blueberry-sized balls and flatten them out onto the heads to make snouts. Add chocolate sweets for the noses.
5. Use the rest of the mixture to make the ears. Shape them into tiny balls and press them gently into the top of the heads with your fingertips. Use a cocktail stick to shape the eyes.
6. Leave the polar bears to dry for 3-4 hrs, or overnight. Eat within 1 month.



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 – Giant Jam Tarts!

Ingredients

1. 500g pack sweet shortcrust pastry
2. 1 tsp cinnamon or a grating of nutmeg (optional)
3. 300g jam
4. icing sugar, for dusting

Method

1. Heat oven to 180C/160C fan/gas 4 and put a baking tray in the oven to heat up. On a lightly floured surface, roll out two-thirds of the pastry to a circle about 0.5cm thick. If you're adding a spiced flavour to your pastry, sprinkle with the cinnamon or nutmeg, fold in half and repeat, then roll it out again to a circle about 0.5cm thick.
2. Press the pastry into a 23cm metal pie tin or tart tin and trim off any excess pastry hanging over the edge. If you're using a deep tin, roll the edges down a little to make a lip (you only want to make a shallow tart). Spread the jam over the pastry base.
3. On a lightly floured surface, roll out the remaining pastry to a thickness of 0.5cm and use small cookie cutters to stamp out shapes. Re-roll the trimmings and cut out more shapes if needed. Arrange the pastry decorations over the jam layer.
4. Put the tin on the hot baking tray and cook for 40 mins, then leave to cool for 15 mins. Dust the pastry toppings with icing sugar. Serve warm or cold with custard, cream or ice cream.

- 5.. Photograph and enjoy!

