



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 – Simple iced biscuits!

Ingredients

1. 200g unsalted butter, softened
2. 200g golden caster sugar
3. 1 large egg
4. ½ tsp vanilla extract or 1 lemon, zested
5. 400g plain flour, plus extra for dusting
6. 8-12 x 19g coloured icing pens, or fondant icing sugar mixed with a little water and food colouring

Method

1. Heat oven to 200C/180C fan/gas 6. Put the butter in a bowl and beat it using an electric whisk until soft and creamy. Beat in the sugar, then the egg and vanilla or lemon, and finally the flour to make a dough. If the dough feels a bit sticky, add a little more flour and knead it in.
2. Cut the dough into six pieces and roll out one at a time to about 5mm thickness on a floured surface. The easiest way to do this is to roll the mixture out on a baking mat. Cut out letter and number shapes (we used 7 x 4cm cutters) and peel away the leftover dough at the edges. Re-roll any off-cuts and repeat.
3. Transfer the whole mat or the individual biscuits to two baking sheets (transfer them to baking parchment if not using a mat) and bake for 7-10 mins or until the edges are just brown. Leave to cool completely and repeat with the rest of the dough. You should be able to fit about 12 on each sheet. If you are using two sheets, then the one underneath will take a minute longer.
4. Ice the biscuits using the pens to make stripes or dots, or colour in the whole biscuit if you like. They will keep for five days in an airtight container.



4. 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 – Veggie and cheese rolls!

Ingredients

1. 1 tbsp olive or rapeseed oil
2. 1 large onion, halved and grated (kids might need to wear goggles to avoid any tears!)
3. 2 carrots, grated
4. 1 beetroot, grated (wear gloves to avoid pink fingers)
5. 100g mature cheddar, grated
6. small bunch thyme, leaves picked
7. 50g flaked almonds
8. 320g sheet puff pastry
9. 1 egg, beaten
10. salad or baked beans, to serve

Method

1. Heat the oil in a large pan. Add the onion and sizzle for 5 mins, stirring now and then, until softened. Add the carrot and beetroot, season well and cook gently for 5-10 mins, stirring until the veg is soft. Tip into a bowl.
2. Stir the cheese and thyme leaves into the vegetable mixture while it's still warm. Roughly crumble half the almonds in your hands and add these to the bowl too. Chill the mixture for 30 mins or so until cool enough to handle.
3. Unroll the pastry. Cut in half lengthways, then pile the cooled filling down the middle of each strip of pastry.
4. Brush the edges of the pastry with a little beaten egg, then fold the sides over to cover the filling. Turn the rolls over so the pastry seam is tucked underneath and cut each roll into 3, so you have
5. Place on a baking tray lined with baking parchment, brush with a little more egg and sprinkle over the remaining almonds. Chill until ready to cook (or at least 15 mins). Heat oven to 200C/180C fan/gas 6.
6. Bake for 20 mins until golden brown. Serve the rolls warm or cold with salad or baked beans



7. Photograph and enjoy!