



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 - Soup!

Ingredients

- 1 large onion
- 500g carrots
- 500g parsnips
- 1 leek
- 1 tbs olive oil
- 1 tbs mild curry powder
- 2 chicken or vegetable stock cubes *
- 100g red lentils

Method

1. Peel and roughly chop the onion, carrots, parsnips and leek.
2. Heat the oil in a large saucepan, then gently fry the onion for 2 minutes until starting to soften. Add the chopped carrots, parsnips and leek to the saucepan.
3. Sprinkle over the curry powder and red lentils and stir to mix in. Crumble the stock cubes into the saucepan and add 1 litre of hot water, then stir well until the stock cubes have completely dissolved.



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 - Muffin Pizzas!

Ingredients

- 2 English Muffins
- 1 tbs Tomato puree
- 3 or 4 cherry tomatoes
- 1/2 red pepper
- handful mozzarella or cheddar cheese - grated

Method

1. Preheat your oven to 180°C/350°F/Gas Mark 4. Split each muffin into two to make the pizza bases. Spread a thin layer of tomato puree over the cut sides of the muffins and place on a baking tray.
2. Using mini cutters or a sharp knife, cut some fun shapes from the red pepper and set aside. Chop the remaining red pepper as finely as you can and sprinkle it over the pizza bases. Finely chop the cherry tomatoes and add to the pizzas too.
3. Sprinkle over the cheese and top each pizza with the red pepper shapes to decorate. Bake in the oven for 5-10 minutes until the cheese is melted and bubbling.

4. Photograph and enjoy!

