



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 – Chocolate Rice Krispie Cakes!

Ingredients

100g milk chocolate, broken up
50g dark chocolate, broken up
100g butter
4 tbsps golden syrup
100g rice pops (we used Rice Krispies)

To decorate

50g milk chocolate, melted
sprinkles, mini marshmallows, nuts, Smarties, dried fruit
or white chocolate buttons

Method

1. Put the chocolate in a heatproof bowl with the butter and golden syrup and gently melt in 10-second bursts in the microwave, or melt it over a pan of simmering water, making sure the bowl doesn't touch the water. Stir until smooth, then take off the heat and stir in the rice pops, coating them gently with the chocolate until they are all completely covered.
2. Divide the mixture between nine cupcake or 12 fairy cake paper cases – it's easier if you slide these into a muffin tin as it will help them hold their shape. Leave to set. If you want them to set faster, put in the fridge for 1 hr.
3. Drizzle with a little melted chocolate and decorate with sweets, dried fruit or nuts while they are still wet enough to stick them on. Will keep in an airtight container for five days.



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 – Hedgehog rolls!

Ingredients

500g pack brown bread mix
25g butter
plain flour, for dusting
12 raisins
6 flaked almonds

Method

1. Make the bread mixture with the butter following pack instructions. It's easiest to use a stand mixer but not difficult to do by hand. Leave the dough to rest for 5 mins, then knead for 5 mins.
2. Cut the dough into six pieces. Dust the surface with a little flour and shape each piece into a ball by rolling it between your hands. Now make it hedgehog-shaped by pulling one side out a little and squeezing it gently into a snout. Be quite firm or it will bounce back.
3. Put the hedgehogs on a baking sheet, cover with a damp tea towel and leave to rise for 1 hr.
4. Heat oven to 200C/180C fan/gas 6.
5. Using kitchen scissors (supervise younger children), carefully snip into the dough to make the spikes on the backs of the hedgehogs. Press raisins in for the eyes and push a flaked almond into the end of each snout.
6. Bake for 15 mins or until the rolls are risen and golden. Will keep for two days in an airtight container.



7. Photograph and enjoy!