## Mathematical Treats: Recipe Ratios

Here are a mouth-watering bakers dozen of questions for you to answer. Please write all answers in your book and show me any working out you do. If any of you are feeling inspired they are all actual recipes that I have made and they were yummy!

## Sponge Cake (serves 8)

4 oz. butter
4 oz. caster sugar
4 oz. self raising flour
2 medium eggs


## Pecan Toffee (makes 40)

125 g pecan nuts 500 ml water
425 g soft brown sugar
3) Rewrite the recipe to make 20 toffees
4) Using the answer above, or otherwise, rewrite the recipe to make 60 toffees

1) Re-write the recipe for a large birthday cake for 40 people.
2) My cupboards are fully stocked but I only have 5 eggs. How many people can I serve?

3) How many servings could you make with 2 litres of milk? (1 litre = approx. 1.75 pints)
4) What weights and amounts of the other ingredients are needed for this batch?

Hairy Bikers Homemade
Custard (serves 6)
1 pint whole milk
1 vanilla pod
6 large egg yolks
75 g caster sugar

Ms N's Pancake mix (makes 12)
4 oz. plain flour 2 eggs
7 fl oz. milk
3 fl oz. water
2 oz. butter

+ a pinch of salt


7) Rewrite the recipe as to make 30 pancakes
8) How many pancakes can you make if you have 150 g of butter?
(1 oz. = approx. 30 g )
9) What would you put on top of your pancakes?

## Gourmet 'Extension' Questions!

10) Ignoring the vanilla pod, rewrite the recipe so it makes 30 truffles.
11) How many truffles can you make if you have 1 litre of cream?

Dark Chocolate Truffles (makes 50)
120 ml double cream 100 g golden syrup

1 vanilla pod 350 g dark chocolate 50 g unsalted butter


Liquorice Sticks (makes 25)
125g butter
400 g caster sugar 400 ml condensed milk 250 ml golden syrup 5 ml black or red colouring
12) Rewrite the recipe to make 10 sticks?
13) For the Charity Fair Mr Harris has asked for 200 red sticks and 300 black sticks. How much of each ingredient do I need? Give your answers in kg and litres

