## **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. butter4 oz. caster sugar4 oz. self raising flour2 medium eggs



- 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?

### Pecan Toffee (makes 40)

125g pecan nuts 500ml water 425g soft brown sugar

- Rewrite the recipe to make 20 toffees
- 4) Using the answer above, or otherwise, rewrite the recipe to make 60 toffees





- 5) How many servings could you make with 2 litres of milk?(1 litre = approx. 1.75 pints)
- 6) 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 75g 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 make30 pancakes
- 8) How many pancakes can you make if you have 150g of butter?(1 oz. = approx. 30g)
- 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)

120ml double cream 100g golden syrup 1 vanilla pod 350g dark chocolate 50g unsalted butter





# Liquorice Sticks (makes 25)

125g butter
400g caster sugar
400ml condensed milk
250ml golden syrup
5ml 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