

Day 5: What do you remember?

Last week...

What number would this tally represent?



Yesterday... Which of these weighs the least?



L:O I can weigh ingredients
for baking.

Can you think of an activity when you might use scales?



BAKING!



Why would we
need scales for
baking?



We need scales to weigh how much of each ingredient we will need. When we follow a recipe we have to put specific amounts of each ingredient or it wont taste quite right.



Lets make some
biscuits!!!!

Here is what you will need!



100g butter, softened



150g self raising flour



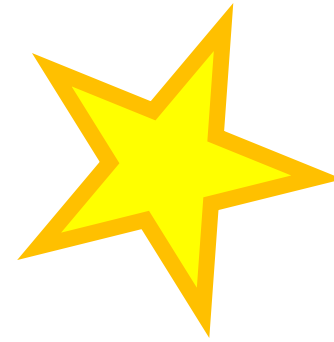
50g Caster sugar

Parents/Carers please see the link below for full instructions

<https://thehappyfoodie.co.uk/recipes/fork-biscuits>



Challenge



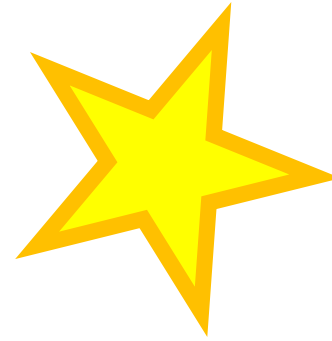
Can you and an adult measure out all the ingredients needed? Try and get as close to the exact number as you can! Follow the recipe and see how your biscuits turn out!

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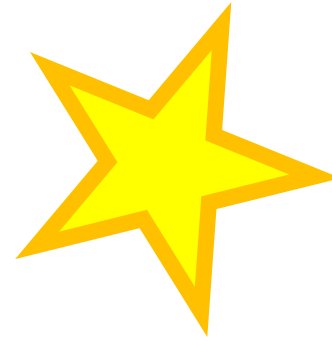
Challenge



Once your biscuits have cooled can you weigh them and place them in order from heaviest to lightest?



Challenge



ENJOY!