

# Maths - Week Starting 4<sup>th</sup> May – 8.3A and 8.3B

## **Lesson 1**

Go on to MyMaths and find the task called “Scaling and Rate Problems”.

You must work through all of the lesson, answering any questions.

Only when you are confident you have understood this please do the task.

I want you to get 100%, so please have as many tries as needed and ask for help as well.

This is the first lesson of the week so I expect to see it done by end of Tuesday at the latest.

## **Lesson 2**

Again I have set you a task on MyMaths.

Go on to MyMaths and find the task called “Introduction to Proportion”.

You must work through all of the lesson, answering any questions.

Only when you are confident you have understood this please do the task.

I want you to get 100%, so please have as many tries as needed and ask for help as well.

## Lesson 3

### The Great Proportional Bake Off!



- Mary and Paul and the bakers need your help.
- They have to make cakes, pies and cookies all in one week, but they have forgotten how to adapt recipes!
- Can you help them?
- You need to change the recipes so that they can make enough for 24 people.
- Careful though, the recipes get more challenging towards the end. Make sure you read all the instructions!
- If you have a recipe for 10 cakes and you need to make 20 cakes then all the ingredients have to be multiplied by 2.
- If you only need 5 cakes the just find half of the ingredients.
- Some questions are trickier. Try finding how much you need for just 1 cake or 2 cakes. Then use this to find the answer.



# The Great Proportional Bake Off!

You will need to make enough of each for 24 people

## Cakes

12)

Coconut Layer Cake (6 Slices)

120g unsalted butter, softened  
 400g caster sugar  
 360g plain flour  
 1 tbsp baking powder  
 40g dessicated coconut  
 ¼ tsp salt  
 3 large eggs  
 260ml coconut milk  
 100ml whole milk

Victoria Sponge (8 Slices)

200g caster sugar  
 200g softened butter  
 4 eggs, beaten  
 200g self-raising flour  
 1 tsp baking powder  
 2 tbsp milk

## Pies

ut 600g)

ened

egg for glazing

Key Lime Pie (16 Slices)

300g Hob Nobs  
 150g butter, melted  
 1 x 397g tin condensed milk (we used Nestlé)  
 3 medium egg yolks  
 finely grated zest and juice of 4 limes  
 300ml double cream  
 1 tbsp icing sugar

Apple Pie (16 Slices)

450g shortcrust pastry  
 100g caster sugar  
 ½ lemon, zest and juice  
 550g Bramley apples  
 25g butter  
 ½ tsp ground cinnamon  
 150g blueberries  
 1 medium free-range egg,

## Cookie

s 10)

a little extra

Melting Snowmen (5 cookies)

200g fondant icing sugar  
 5 white marshmallows  
 5 large cookies  
 20 mini chocolate beans  
 5 pretzel sticks

Giant Cookies (18 cookies)

2 cups plus 2 tbsp. plain flour  
 ½ tsp. baking soda  
 ½ tsp. salt  
 12 tbsp unsalted butter  
 1 cup packed brown sugar  
 ½ cup granulated sugar  
 1 large egg plus 1 egg yolk

