

Chapter 6 – Rich task 1 - Recipe ratios

Page 114

1

Recipe ratios

- Use a recipe book to find ratios in cooking.

Examples You could find the ratio of flour to sugar in at least five different types of cakes, biscuits or muffins.

You could find the ratio of liquid to dry ingredients in different types of cakes, biscuits or muffins.

Try to make some conclusions or point out patterns about the types of cakes, biscuits or muffins and the ratios you worked out.



You could make up your own recipe based on your findings and get the class to taste test it.



Chapter 6 – Rich task 1 - Recipe ratios

Page 114

1

Recipe ratios

- Use a recipe book to find ratios in cooking.

Examples You could find the ratio of flour to sugar in at least five different types of cakes, biscuits or muffins.

You could find the ratio of liquid to dry ingredients in different types of cakes, biscuits or muffins.

Try to make some conclusions or point out patterns about the types of cakes, biscuits or muffins and the ratios you worked out.



You could make up your own recipe based on your findings and get the class to taste test it.



Chapter 6 – Rich task 1 - Recipe ratios

Page 114

1

Recipe ratios

- Use a recipe book to find ratios in cooking.

Examples You could find the ratio of flour to sugar in at least five different types of cakes, biscuits or muffins.

You could find the ratio of liquid to dry ingredients in different types of cakes, biscuits or muffins.

Try to make some conclusions or point out patterns about the types of cakes, biscuits or muffins and the ratios you worked out.



You could make up your own recipe based on your findings and get the class to taste test it.



Chapter 6 – Rich task 1 - Recipe ratios

Page 114

1

Recipe ratios

- Use a recipe book to find ratios in cooking.

Examples You could find the ratio of flour to sugar in at least five different types of cakes, biscuits or muffins.

You could find the ratio of liquid to dry ingredients in different types of cakes, biscuits or muffins.

Try to make some conclusions or point out patterns about the types of cakes, biscuits or muffins and the ratios you worked out.



You could make up your own recipe based on your findings and get the class to taste test it.

