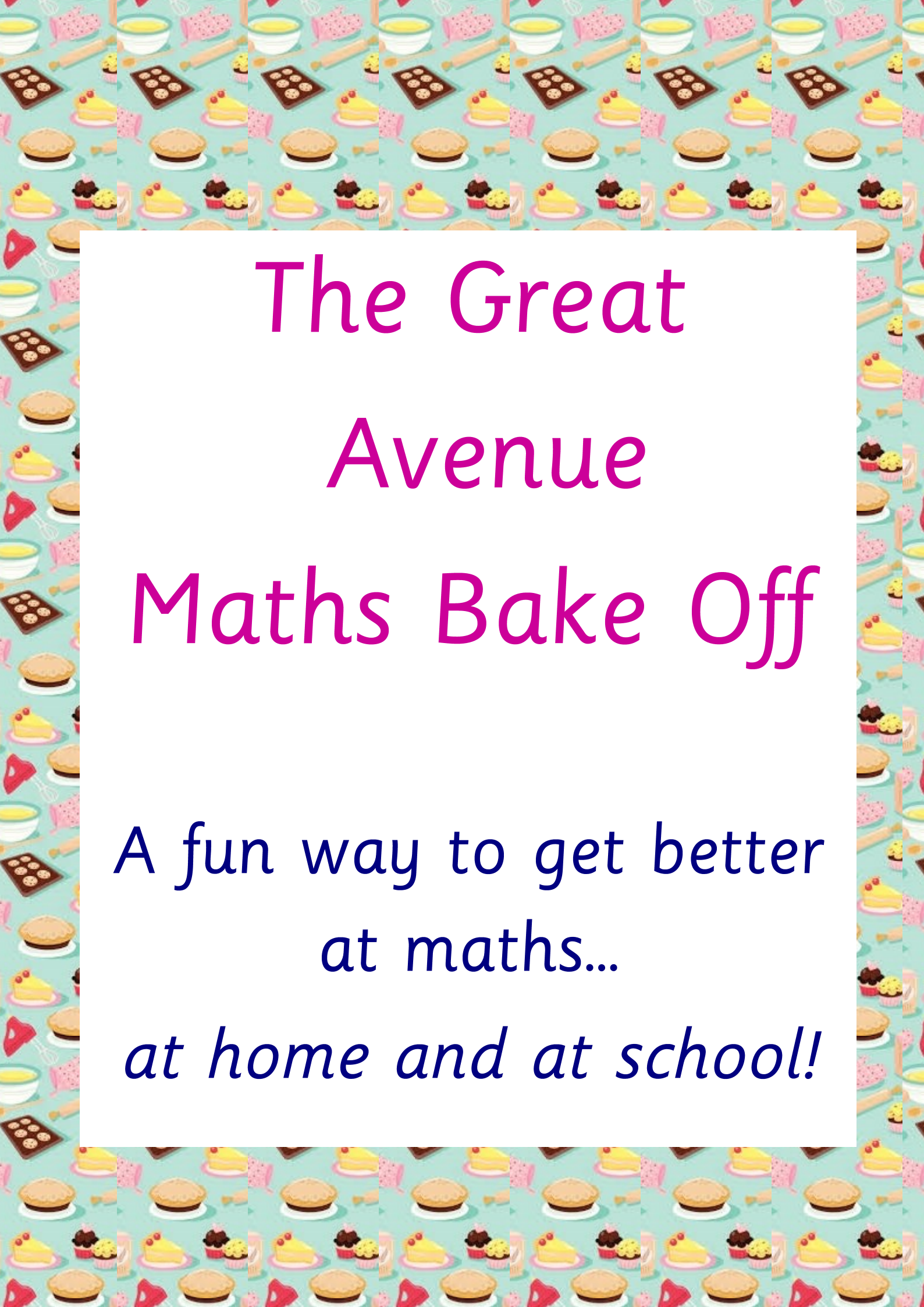




The Great Avenue Maths Bake Off

A fun way to get better
at maths...
at home and at school!

Strawberry Marshmallow Rockets

What you need:

1 tub of strawberries

1 packet of marshmallows

Skewers

Chocolate for dipping as a special treat



What to do:

1. Show your child how to thread a marshmallow then a strawberry onto a skewer.
2. Explain that you are going to make a repeating pattern which alternates: marshmallow, strawberry, marshmallow, strawberry.
3. Complete one stick then let your child have a go on his / her own.
4. Finish each stick with a strawberry pointing outwards to make the rocket shape.
5. Count how many strawberries and marshmallows are on each stick together. Does each stick have the same amount? Why

Patterns you can make together

Strawberry, strawberry, marshmallow, marshmallow

Marshmallow, marshmallow, Strawberry marshmallow, marshmallow

Strawberry, marshmallow, strawberry

Why not see if your child can make up his / her own!

Making Strawberry Marshmallow Rockets will help your child to get better at repeating and making patterns of different amounts

Fruit Star Sparklers

What you need:

Av watermelon

Black grapes

Skewers



What to do:

1. Show your child how heavy a watermelon is by letting him/ her handle it before beginning. Can you both make a guess at how many grapes would weigh the same as the melon?
2. Slice the melon into 2cm slices. Can your child work out how many slices you'll be able to make from the melon?
3. Show your child how to use a star cutter to cut out the star shapes for the tops of the sparklers. How many sides and corners does each star have ? Count them together to check.
4. Count out 8 grapes together and thread onto the first skewer. Count slowly as each one is added then check there is 8 again when they've been checked.
5. Add a watermelon star to the top of each skewer to finish each sparkler..
6. Repeat with further skewers in the same way.
7. Decorate the stars with edible glitter for added star quality!

Making Fruit Star Sparklers will help your child to get better at counting carefully and describing star shapes.

Catherine Wheel Apples

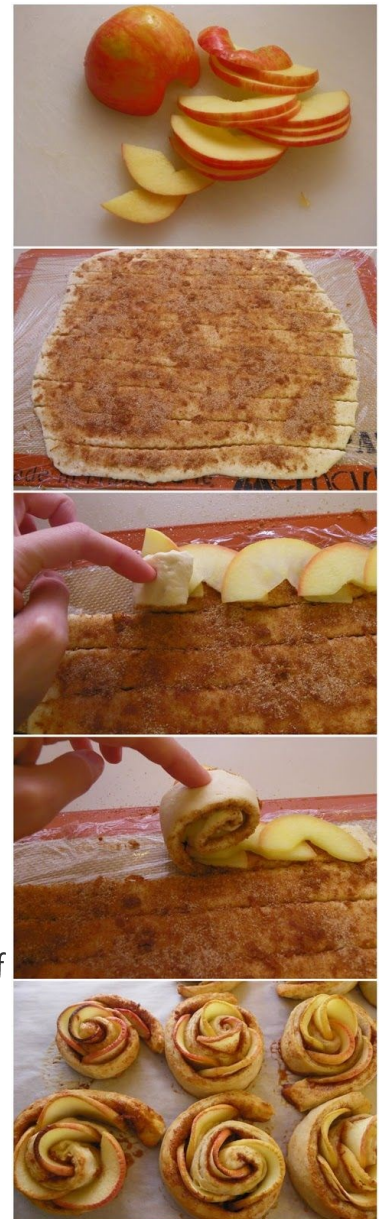
What you need:

- 3 medium apples
- 4 tablespoons sugar
- lemon juice , flour for dusting
- 1 roll puff pastry
- 5 tablespoons sugar
- 2 teaspoons ground cinnamon

What to do:

1. Pre-heat oven to 400°F. Grease or spray 9 regular-size muffin tins.
2. Show your child how to core and thinly slice each apple, leaving the peel on. Count the slices together as they are made. Talk together about the shape of the slices and what they remind you both of.
3. Put the apple slices into a heatproof bowl. Help your child to measure 4 tablespoons sugar and the lemon juice. Help your child to set the microwave on full power for 4 minutes to partially cook the apples. You want to be easily able to bend them without breaking.
4. Place the apples on paper towels to dry and cool completely.
5. Sprinkle flour on the work surface. Help your child to roll out the pastry into a large rectangle.
6. Help your child to measure 5 tablespoons sugar and the cinnamon into a bowl and mix. Spread across the surface of the pastry together.
7. Using a knife or pizza cutter, cut dough into 9 3cm strips together. You could show your child how to measure these to keep them straight using a ruler.
8. Work together to arrange cooled apple slices end to end down each strip. Carefully roll up each strip to make a circle and place in muffin cup. A good word to introduce your child to during this bake is 'spiral' Bake for 20 to 25 minutes or until nicely golden.

Baking Catherine Wheel Apples will help your child to get better at measuring and recognising spirals, circles and semi-circles



Shooting Star Wands

What you need:

- 275g plain flour
- 200g firm butter, diced
- 100g icing sugar
- 2 egg yolks

20 lolly sticks or skewers

Icing sugar, water and sweets for decorating

What to do:

1. Preheat oven to Gas 6, 200°C, fan 180°C.
2. Show your child how to measure the ingredients. Talk about why careful measuring is important to make a recipe turn out well.
3. Take it in turns to rub the flour and butter together with your hands until it makes crumbs.
4. Stir in the icing sugar then add the egg yolks then help your child to start squeezing the mixture together until it all binds to a dough.
5. Help your child to roll out the dough on a lightly floured work surface. Cut out 20 stars, counting together as you cut. Talk about the star shapes. Think about how many point and sides each one has.
6. Place the stars onto a baking sheet and carefully push a skewer through the thickness of the dough. Bake for 6-8 minutes until just turning golden brown at the edges. Leave to cool.
7. Make the icing together by adding 1 teaspoon of water at a time to a bowlful of icing sugar. Stir well after each spoon of water and take care not to add too much. The icing needs to be easy to spread but not too runny.
8. Help your child to sort the sweets. Explain that to decorate the wands you only need 2 colours of sweet. Once you have added icing to the biscuits, work with your child to add different colour combinations of 5 sweets using 2 colours on each wand.

Baking the Shooting Star Wands will help your child to get better at weighing and counting and describing a star shape.

The decorating will help your child to understand different ways of adding 2 colours to make patterns of 5.



Cheese Straw Matches

What you need:

- 85g unsalted butter
- 125g plain flour
- 1/2 teaspoon salt
- 110g grated Cheddar cheese
- 50g grated Parmesan cheese
- 1/2 tablespoons milk

What to do:



1. Preheat the oven to 180 C / Gas 4.
2. Show your child how to measure the ingredients. Talk about why careful measuring is important to make a recipe turn out well.
3. Chop the butter into thumb-sized bits together . Place the butter, salt and flour, salt in a bowl.
4. Take it in turns to rub the flour and butter together with your hands until it makes crumbs.
5. Grate the cheese together. Does it look like more or less cheese when it's been grated? Why? Add the cheese to the bowl and give it a stir.
6. Help your child to measure in the milk and mix again until the mixture forms a large dough ball. Add more milk or flour if the dough becomes too wet or too dry.
7. Help your child to roll out a large rectangle shape. Talk about the fact that a rectangle has 2 longer and 2 shorter sides (4 all together). Roll out dough to about 3mm thick. Using a thin knife cut a large square.
8. Help your child to use a pizza cutter to cut the dough into thin slices about 1cm wide and about 10cm long. You could use a ruler to help your child measure the strips.
9. show your child how to brush the cheese matchsticks with milk then add a dusting of paprika or curry powder to the end of each to make them look even more like matchsticks (with a fiery kick)!!
10. Lay out the strips on an ungreased baking tray. Bake about 15 minutes until puffy and slightly browned.
11. Remove from the oven and leave to cool.

Baking Cheese Straw Matches will help your child to get better at weighing, measuring, identifying rectangles and counting.

Autumn Leaf Biscuits

What you need:

75g caster sugar

150g margarine

225g plain flour

Flour for dusting

To make different flavoured and coloured leaves

Use Cocoa (dark brown leaves) , ground ginger (orange leaves) and cinnamon (light brown leaves)

Leaf cutters (from Tesco online)



What to do:

1. Preheat oven to 150C / 300F Gas Mark 1-2 and grease 4 baking trays.
2. Show your child how to measure the ingredients. Talk about why careful measuring is important to make a recipe turn out well.
3. Take it in turns to mix together the sugar and butter.
4. Stir in the flour (plus 1 tablespoon of ginger, cinnamon or cocoa if adding). Keep stirring until you can form a dough with your hands. Add 1 teaspoon of water if the mixture is too dry to make a dough.
5. Help your child to roll the dough to about half a centimetre on a lightly floured work surface. Talk about the difference between a thick ball of dough and thin dough when it has been rolled.
6. Cut out as many different leaf shapes as you can, counting together as you cut. Talk about the differences in the shapes. Think about how many points, straight edges and curves each one has. This is good language to introduce your child to for describing different shapes.
6. Place the leaves onto a baking sheet and bake for 20 minutes until just turning golden brown at the edges. Leave to cool.

Baking the Autumn Leaf Biscuits will help your child to get better at weighing, counting and sorting by shape, size and colour.

Hibernating Hedgehogs Cakes

What you need:

- 100g margarine
- 100g caster sugar
- 2 eggs lightly beaten
- 100g self-raising flour
- 12-hole bun tin with 12 paper fairy cake cases
- 200g icing sugar
- 25g margarine
- 1 tablespoon of cocoa powder
- Chocolate buttons and raisins to decorate



What to do:

1. Preheat the oven to 180C/350F/Gas 4 and measure the ingredients together.
2. Put the margarine and sugar in a bowl and beat until light and fluffy.
3. Slowly mix in the beaten eggs, a bit at a time.
4. Fold in the flour very carefully.
5. Take a teaspoon and share the mixture fairly between the fairy cake cases.
6. Bake for 10-15 minutes and leave to cool.

Decorating the cakes

1. When the cakes are cooled, measure the icing sugar and margarine together. Add a tablespoon of cocoa powder and mix together until a creamy icing has been made and all of the lumps have disappeared. Spread the icing on the top of each cake.
2. Talk to your child about having 8 spikes on each hedgehog. Each spike will be made by half of a chocolate button. Talk together about the shape of the whole buttons, how many halves there are in each whole button and how many buttons are needed to make 8 halves.
3. Help your child to cut the buttons in half then arrange them like spikes on the hedgehog cakes. When the spikes have all been added, don't forget to give each hedgehog 2 eyes and 1 nose.

Baking the Hibernating Hedgehog cakes will help your child to get better at weighing and counting.

Bonfire Cakes

What you need:

- 100g margarine
- 100g caster sugar
- 2 eggs lightly beaten
- 100g self-raising flour
- 12-hole bun tin with 12 paper fairy cake cases
- 200g icing sugar
- 25g margarine
- Red, yellow and orange food colouring
- Chocolate matchmaker sweets



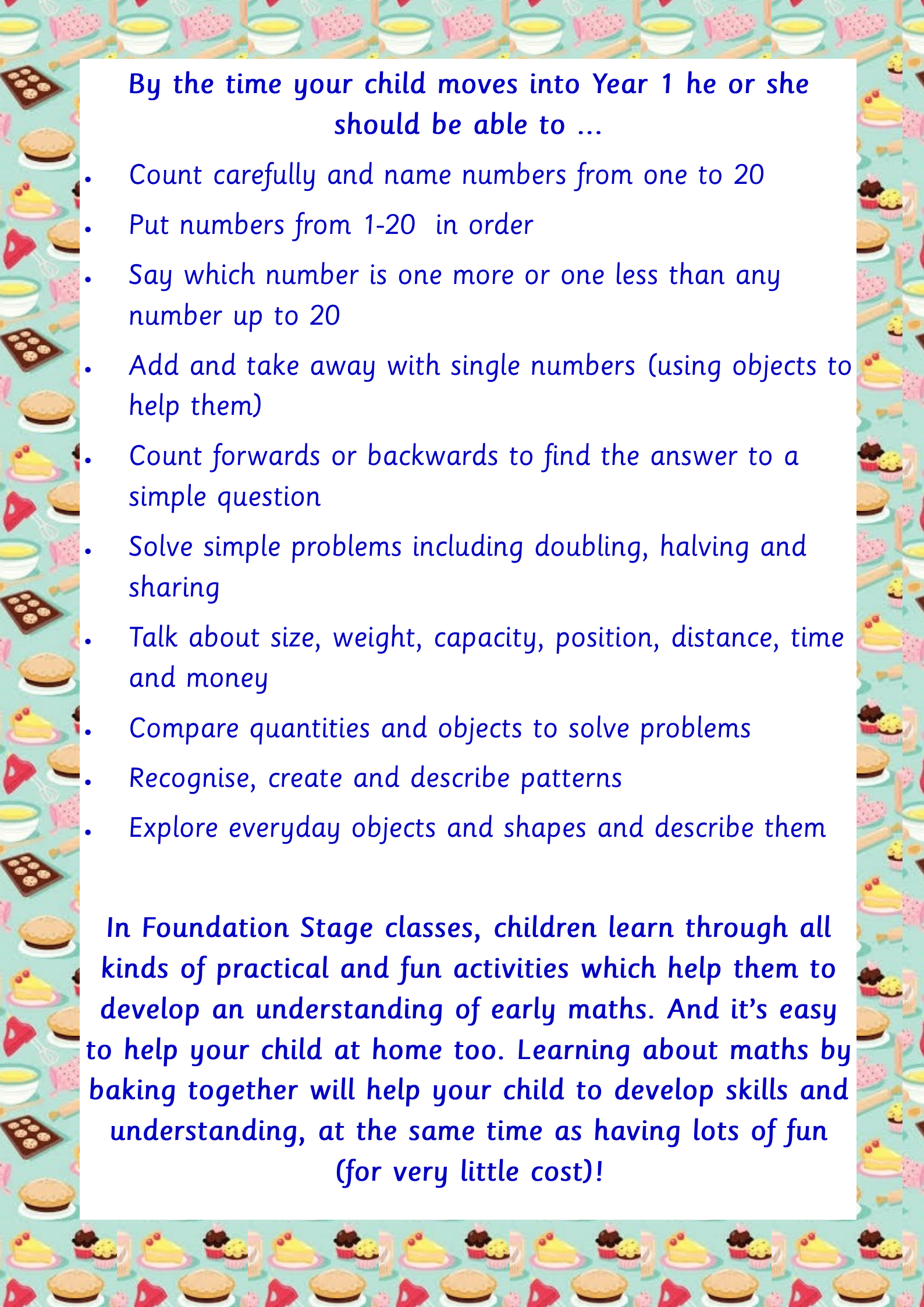
What to do:

1. Preheat the oven to 180C/350F/Gas 4 and measure the ingredients together.
2. Put the margarine and sugar in a bowl and beat until light and fluffy.
3. Slowly mix in the beaten eggs, a bit at a time.
4. Fold in the flour very carefully.
5. Take a teaspoon and share the mixture fairly between the fairy cake cases.
6. Bake for 10-15 minutes and leave too cool.

Decorating the cakes

1. When the cakes are cooled, measure the icing sugar and margarine together. Add a few drops of orange food colouring and mix together until a creamy icing has been made and all of the lumps have disappeared. Spread the icing on the top of each cake to create a pointed fire shape.
2. Talk to your child about having 6 logs on each fire. Each matchmaker sweet will need to be cut down to the right size. Talk together about whether a whole half or quarter of a matchmaker would be best by holding the sweets up against the cake.
3. Help your child to cut the matchmakers to size then arrange them like logs on the bonfire cakes.

Baking the Bonfire Cakes will help your child to get better at weighing and counting.

A decorative border surrounds the central text area, featuring various baking-related items such as bowls of yellow batter, trays of cookies, cakes, and other pastries in a repeating pattern.

By the time your child moves into Year 1 he or she should be able to ...

- Count carefully and name numbers from one to 20
- Put numbers from 1-20 in order
- Say which number is one more or one less than any number up to 20
- Add and take away with single numbers (using objects to help them)
- Count forwards or backwards to find the answer to a simple question
- Solve simple problems including doubling, halving and sharing
- Talk about size, weight, capacity, position, distance, time and money
- Compare quantities and objects to solve problems
- Recognise, create and describe patterns
- Explore everyday objects and shapes and describe them

In Foundation Stage classes, children learn through all kinds of practical and fun activities which help them to develop an understanding of early maths. And it's easy to help your child at home too. Learning about maths by baking together will help your child to develop skills and understanding, at the same time as having lots of fun (for very little cost)!