

Recipe Ratio and Proportion Worksheets

Use these recipes to answer the questions on the worksheet:

Cupcake Recipe - Serves 10

100g butter or margarine
100g caster sugar
2 free-range eggs, lightly beaten
1 tsp vanilla extract
100g self-raising flour
2 tbsp milk
For the buttercream icing
150g butter, softened

2 tbsp milk

200g icing sugar



Gingerbread Recipe - Makes 10 servings



350g plain flour
1 tsp bicarbonate of soda
2 tsp ground ginger
1 tsp ground cinnamon
120g butter
180g light soft brown sugar
1 free-range egg
4 tbsp golden syrup

Recipe Ratio and Proportion Worksheets

Use the recipes to answer the questions on the worksheet:

Cupcake Recipe Questions

1. How many grams of butter would be in each cupcake?

2. How many grams of caster sugar would be in 3 cupcakes?

3. How many eggs would be needed to make 20 cupcakes?

4. How many grams of icing sugar would be needed to make 40 cupcakes? _____

Gingerbread Recipe Questions

1. How many tablespoons of golden syrup would be needed to make 4 servings? _____

2. If 1 tbsp contains roughly 15ml of liquid, how many ml of golden syrup does the recipe contain?

3. The recipe uses 120g butter. How many grams would be needed to make 1 serving? _____

4. What fraction of an egg would be in each serving? _____

Recipe Ratio and Proportion Worksheets- Answers

Cupcake Recipe Questions

1. How many grams of butter would be in each cupcake?

10g butter

2. How many grams of caster sugar would be in 3 cupcakes?

30g caster sugar

3. How many eggs would be needed to make 20 cupcakes?

4 eggs

4. How many grams of icing sugar would be needed to make 40 cupcakes?

800g icing sugar

Gingerbread Recipe Questions

1. How many tablespoons of golden syrup would be needed to make 4 servings?

1.6 tbsp golden syrup

2. If 1 tbsp contains roughly 15ml of liquid, how many ml of golden syrup does the recipe contain?

60ml of golden syrup

3. The recipe uses 120g butter. How many grams would be needed to make 1 serving?

12g of butter

4. What fraction of an egg would be in each serving?

1/10 of an egg

Recipe Ratio and Proportion Worksheets

Use these recipes to answer the questions on the worksheet:

Cupcake Recipe - Serves 11

110g/4oz butter or margarine

110g/4oz caster sugar

2 free-range eggs, lightly beaten

1 tsp vanilla extract

110g/4oz self-raising flour

1-2 tbsp milk

For the buttercream icing

140g/5oz butter, softened

1-2 tbsp milk

280g/10oz icing sugar



Gingerbread Recipe - Serves 10

350g/12oz plain flour

1 tsp bicarbonate of soda

2 tsp ground ginger

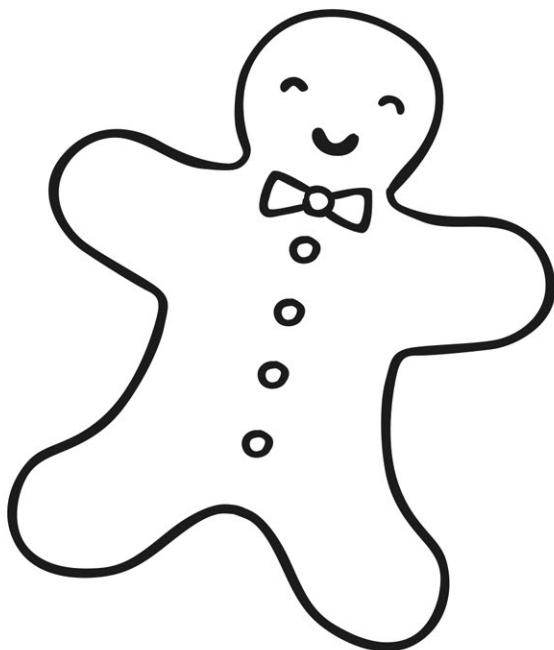
1 tsp ground cinnamon

125g/4½oz butter

175g/6oz light soft brown sugar

1 free-range egg

4 tbsp golden syrup



Recipe Ratio and Proportion Worksheets

Use the recipes to answer the questions on the worksheet:

Cupcake Recipe Questions

1. How many grams of butter would be in each cupcake?

2. How many grams of caster sugar would be in 3 cupcakes?

3. How many eggs would be needed to make 22 cupcakes?

4. How many grams of icing sugar would be needed to make 44 cupcakes? _____

Gingerbread Recipe Questions

1. How many tablespoons of golden syrup would be needed to make 5 servings? _____

2. If 1 tbsp contains roughly 15ml of liquid, how many ml of golden syrup does the recipe contain?

3. The recipe uses 125g butter. How many grams would be needed to make 1 serving? _____

4. What fraction of an egg would be in each serving?

Recipe Ratio and Proportion Worksheets- Answers

Cupcake Recipe Questions

1. How many grams of butter would be in each cupcake?

10g butter

2. How many grams of caster sugar would be in 3 cupcakes?

30g caster sugar

3. How many eggs would be needed to make 22 cupcakes?

4 eggs

4. How many grams of icing sugar would be needed to make 44 cupcakes?

1120g icing sugar

Gingerbread Recipe Questions

1. How many tablespoons of golden syrup would be needed to make 5 servings?

2 tbsp golden syrup

2. If 1 tbsp contains roughly 15ml of liquid, how many ml of golden syrup does the recipe contain?

60ml of golden syrup

3. The recipe uses 125g butter. How many grams would be needed to make 1 serving?

12.5g of butter

4. What fraction of an egg would be in each serving?

1/10 of an egg

Recipe Ratio and Proportion Worksheets

Use these recipes to answer the questions on the worksheet:

Cupcake Recipe - Serves 15

150g/5oz butter or margarine

150g/5oz caster sugar

3 free-range eggs, lightly beaten

1 1/2 tsp vanilla extract

150g/5oz self-raising flour

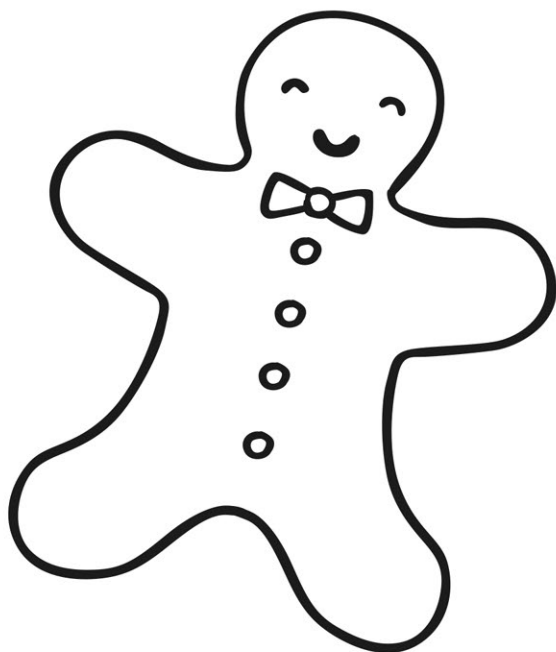
2-3 tbsp milk

For the buttercream icing

170g/6oz butter, softened

2-3 tbsp milk

240g/8 1/2oz icing sugar



Gingerbread Recipe - Serves 15

525g/18 1/2oz plain flour

1.5 tsp bicarbonate of soda

3 tsp ground ginger

1.5 tsp ground cinnamon

180g/6 1/2oz butter

240g/8 1/2oz light soft brown sugar

2 free-range eggs

6 tbsp golden syrup

Recipe Ratio and Proportion Worksheets

Use the recipes to answer the questions on the worksheet:

Cupcake Recipe Questions

1. How many grams of butter would be in 4 cupcakes?

2. How many grams of caster sugar would be in 10 cupcakes?

3. How many eggs would be needed to make 25 cupcakes?

4. How many grams of icing sugar would be needed to make 35 cupcakes? _____
5. Looking at the equivalent measurements, how many grams are there roughly in 1oz? _____

Gingerbread Recipe Questions

1. How many tablespoons of golden syrup would be needed to make 5 servings? _____
2. If 1 tbsp contains roughly 15ml of liquid, how many ml of golden syrup would you need to make 20 servings? _____
3. The recipe uses 180g butter. How many grams would be needed to make 1 serving? _____
4. What fraction of an egg would be in each serving? _____
5. How much flour would be needed to make 25 servings? _____

Recipe Ratio and Proportion Worksheets- Answers

Cupcake Recipe Questions

1. How many grams of butter would be in 4 cupcakes?

40g butter

2. How many grams of caster sugar would be in 10 cupcakes?

100g caster sugar

3. How many eggs would be needed to make 25 cupcakes?

5 eggs

4. How many grams of icing sugar would be needed to make 35 cupcakes?

560g icing sugar

5. Looking at the equivalent measurements, how many grams are there roughly in 1oz?

30g

Gingerbread Recipe Questions

1. How many tablespoons of golden syrup would be needed to make 5 servings?

2tbsp golden syrup

2. If 1 tbsp contains roughly 15ml of liquid, how many ml of golden syrup would you need to make 20 servings?

120ml of golden syrup

3. The recipe uses 180g butter. How many grams would be needed to make 1 serving?

12g of butter

4. What fraction of an egg would be in each serving?

$\frac{2}{15}$ of an egg

5. How much flour would be needed to make 25 servings?

875g of flour