



Classroom Kitchen Ingredients Lists

Butterfly Pizzas (KSI)

- Tortilla Wraps (1 per person)
- Tomato Passata/Puree
- Cheese
- Toppings of your choice

Clue-Dough Carrot Cake (KS2)

(Serves 4)

- 2 Ripe Bananas
- 1 Large Carrot
- 2 Eggs
- 200g Self-Raising Flour
- 40g Sugar
- 1tsp Cinnamon
- 1tsp Baking Powder
- 3tbsp Olive Oil

Optional: Icing Sugar (to decorate)

Homemade Bagel Burgers - Veggie Option (KS3)

(Serves 4)

- 250g Sweet Potato
- 200g Mixed Beans
- 1 Large Red Onion
- 1tsp Cumin
- 1tsp Paprika
- 4 Bagels (Buns can be used)

Extras: Salad to garnish

Optional: Replace the Sweet Potato with Mincemeat for a Meaty Version.



Butterfly Pizzas

Have a go at these delicious, easy-to-make, Butterfly Pizzas! Share your photos with us using [#MathsEveryoneCanAtHome](#)

Maths Aims:

To create a symmetrical pattern on the Butterfly's wings.

To cut foods into halves.

Ingredients:

- Tortilla Wrap
- Cheese
- Tomato Passata
- Range of Toppings

What we need to do:

- Fold the tortilla wrap in half. Get an adult to help you with this part and carefully cut the shape of a butterfly's wing in the folded tortilla wrap.
- Unfold and you should have 2 beautifully shaped and symmetrical Butterfly wings.
- Spoon on some passata and spread using the back of the spoon. Spread it all over and near to the edges, leaving a small crust.
- Grate the cheese and count the handfuls as you add it to your Butterfly pizza!
- Carefully cut and slice your toppings to decorate. Try cutting some of the whole pieces into two equal parts to create 2 halves. This will help with your symmetry.
- Add the toppings to the butterfly wings and place the ingredients in the same place on both sides to create some mirrored symmetry.
- Cook your beautiful Butterfly Pizza for 10 minutes at 180C. Enjoy!

Clue-Dough Carrot Cake

A delicious and suprisingly healthy snack - by replacing the butter with banana we can make this a healthy treat. Try transforming your cake into a game by decorating with either a picture and cutting to make a Jigsaw puzzle or try our Tangram idea.

Share your photos with us using [#MathsEveryoneCanAtHome](https://twitter.com/MathsEveryoneCanAtHome)

Maths Aims:

To weigh different quantities of ingredients, measuring in grams.

To create a pattern or puzzle to solve (Jigsaw or Tangram).

Ingredients:

- 200g self-raising flour
- 40g of sugar
- 1tsp of baking powder
- 1tsp of cinnamon
- 2 soft bananas
- 1 large carrot
- 2 eggs

Optional: Icing Sugar

What we need to do:

- Pre-heat the oven to 170C.
- Peel and grate the carrot - leave to one side.
- Add in the banana and with a fork or masher, mash the banana until smooth.
- Weigh in 200g of self-raising flour, 40g sugar, the baking powder and the cinnamon.
- Add in the grated carrot.
- Finally, add the 2 eggs and mix. Mix to a smooth, runny batter.
- Spoon into a square cake tin (if possible).
- Bake in the oven for approximately 20 minutes. Test the middle of the muffin to see if it's spongy.



Homemade Bagel Burgers (Makes 4)

Make your own delicious, unique burger with this recipe. Don't feel you need to stick to the ingredients list given, experiment and swap the ingredients as you wish! Use the quantities as a guide to make your own. Create a ratio for the ingredients and you'll find it easier to switch and swap as well as scale up!

Share your photos with us using [#MathsEveryoneCanAtHome](#)

Math Aims:

To weigh different quantities of ingredients, converting measures if necessary.

To create a ratio of your ingredients that can act as a perfect formula to make more.

Ingredients:

- 4 Bagels (Bread Buns can be used)
- 250g of Sweet Potato/Mincemeat
- 200g Mixed Beans
- 1 Large Red Onion (40g)
- Seasoning (Paprika/Cumin/etc)
- 1 egg (If using meat)

Optional

- Salad to garnish
- Sauces/Relish/Cheese

What we need to do:

- Peel, chop and boil the Sweet Potato until softened. Then add to a mixing bowl to cool. (If you wish to use meat, skip this step and add the uncooked mincemeat to a mixing bowl).
- Add in 200g of mixed beans. Mix.
- Mash the beans and sweet potato/meat together.
- Chop the onion, add to the bowl and mix.



- Season with your favourite seasonings like 1 tsp of Paprika and 1 tsp of Cumin. Mix.
- Split the mixture and roll into 4 equal balls (May use a beaten egg to hold together when using meat).
- Heat 5ml of oil in a pan. Press the balls into 1.5cm patties and add to the heat. Cook for 3 minutes on both sides.

- Meanwhile, toast your bagel slightly and prepare any garnishing for your burger.
- Add the cooked patty to the bagel/bun and garnish as you wish. Enjoy!