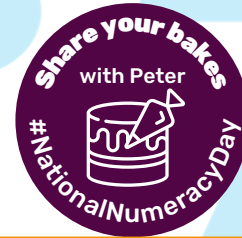


# National Numeracy Day

## Baking Fun



## Peter Sawkins

Winner of the Great British Bake Off 2020  
National Numeracy Ambassador

“Let’s have some fun in the kitchen this National Numeracy Day. My cake baking activity will get everyone thinking differently about numbers and how we use them every day!”

You can join in the baking fun by watching Peter's accompanying video, and share your bakes with Peter on Instagram @peter\_bakes.

### Ingredients

#### For the cake:

- 225g butter, softened
- 225g caster sugar
- 225g self-raising flour (or sub for gluten-free self-raising flour)
- 1½ teaspoons baking powder (ensure gluten-free if required)
- 2 teaspoons lemon extract
- Zest of 1 lemon
- 4 eggs
- ½ teaspoon salt

#### For the filling:

- 300ml double cream
- 30g icing sugar
- 300g lemon curd
- Sprinkles (I used blue and purple sprinkles for the colour of National Numeracy)



### Method

Preheat the oven to 160°C fan/ 170°C/ gas 3.5. Grease and base line 2 x 18cm round cake tins.

#### Make the cake:

1. Cream the butter and sugar with an electric whisk until light and fluffy (3-5 mins).
2. Add in the flour, baking powder, lemon extract, zest, eggs and salt and mix until just combined.
3. Split the mixture between the two tins, level off and bake for 25-30 minutes and a skewer inserted into the centre comes out clean.

#### Assemble the cake:

1. Once cool, slice the 2 cakes in half horizontally so that you have 4 thin layers.
2. Whip the cream with the icing sugar until it holds its shape in medium soft peaks.
3. Secure a layer of sponge onto a serving plate with a little cream. On top of the layer of sponge, pipe or spread a thin border of whipped cream close to the edge of the circle. Fill the space within the border with 1/3 of the curd.
4. Top this with another layer of sponge and repeat the filling and layering process twice more until you top the cake with a final layer of sponge. It is best if the top layer of sponge is the bottom half of one of the cakes, as this creates a clean edge for the cake.
5. Cover the top of the cake with the remaining whipped cream and spread out using a palette knife to cover the entire cake.
6. Press some sprinkles onto the cake around the bottom and top edges.



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Have fun baking and talking about numbers.



### With children under 7 you can talk about...

- As you measure the ingredients, talk about 'the same as', 'more than', 'less than'.
- What shape is the cake? Think about 2D and 3D shapes as you put the cake together.
- How many round edges and how many straight edges are there in the cake?
- How many people will be eating the cake and how many slices do you need to cut?
- If 4 people were sharing the cake, how would you share it so that everyone gets the same?

### With children aged 7+ you can talk about...

- Talk about the abbreviations – what does 'g' mean? What does 'ml' mean?
- How much does the whole packet of caster sugar or flour weigh? How many grams in a kilogram? Would there be enough left in the packet to make another cake?
- If we're using  $\frac{1}{3}$  of a jar of lemon curd per layer, how many layers could we cover with 2 jars?
- This recipe makes 4 layers – how would you change the recipe to make a cake with 8 layers?

### With older children you could also talk about...

- Talk about the cost of the ingredients – what would it cost to make a cake that's twice the size?
- Would the total price double? Why/why not?

