

# National Numeracy Day

## Baking Fun

“ I’d like to let you in on my secret ingredient... believe it or not, I use numbers to perfect all my bakes! That’s right, maths is the magic ingredient that helped me win Bake Off. ”

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

**Makes approximately 12 rocky road bars**  
**Time Required: 15 minutes prep, 1 hour chilling**

## Ingredients

- 300g (10½oz) milk chocolate
- 75g (2½z) golden syrup
- 75g (2½oz) butter
- 1/2 tsp salt
- 85g (3oz) mini marshmallows
- 125 g (4½oz) raisins
- 200g (7oz) shortbread, crushed
- Icing sugar, for dusting

To make this recipe gluten free, replace the shortbread with gluten free biscuit.

## Equipment

- 20cm (8”) square tin
- Baking paper
- Weighing scales
- Heat proof bowl
- Microwave or a pan for hot water if using a hob
- Wooden spoon or similar
- Blunt knife
- Sharp knife
- Sieve



**Peter Sawkins**

Winner of the Great British Bake Off 2020  
National Numeracy Ambassador

## Method

1. Lightly grease and line a 20cm (8”) square tin with baking paper overhanging the edges.
  2. Carefully weigh out all of your ingredients.
  3. Add the chocolate, syrup, butter and salt to a bowl and melt in the microwave in 30-second bursts until fully melted, or melt in a bowl over a pan of simmering water. If you need help, make sure a grown-up is on hand for this step because it will be hot.
  4. Crush the biscuits into bitesize pieces.
  5. Add the biscuits, marshmallows and raisins to the melted chocolate mixture. Stir it all together until fully coated.
  6. Tip this mixture into the prepared tin and level off with the back of a spoon.
  7. Leave to chill in the fridge for at least one hour, or longer if needed, until it is set.
  8. To release the rocky road from the tin, run a blunt knife between the baking paper and tin all around the bake, then pull it out using the baking paper.
  9. Sieve over a generous dusting of icing sugar.
- Cut the bake in half one way and then cut each half into six bars. Make sure a grown-up is on hand to help you if needed.

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Peter's bake-along activity – which uses a rocky road recipe from his book Peter's Baking Party: Fun and Tasty Recipes for Future Baking Stars! – will get you having fun in the kitchen, whilst leaving you feeling more positive about using numbers in everyday activities, like baking.



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Winner of the Great British Bake Off 2020  
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If you're baking as a family or group, use these talking points to get you thinking about numbers while you bake.

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

- Which ingredients are there 'more of', 'less of' or 'the same as'?
- What might happen if you get the amounts wrong?
- What shape baking tin did you use?
- What shape are the bars?
- Which bar is the smallest?
- Can you measure the length of the bars (across the longest edge) and their width (across the shortest edge)?
- If the bars are different lengths, is the one with the longest length the biggest or does width make a difference too?
- If six people are sharing the bars, how many would they get each?

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

- The cost of the ingredients
- What would it cost to double your recipe?
- Would the total price double? Why/why not?



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

- Talk about the abbreviations in the recipe – what does 'g' mean? What does 'oz' mean?
- What is the difference between 'tsp' and 'tbsp' and would it make a difference if you got them muddled up?
- How much does the whole packet of butter weigh?
- How many grams are in a kilogram?
- We have to leave the mixture in the fridge for one hour. How many minutes is that? How can we make sure we're back at the right time? What can we do with an hour while we wait?
- If this recipe makes 12 bars, how many bars would each member of your family get to eat?
- If you needed to make 24 bars, how would you change the recipe?

Bake-along with Great British Bake Off 2020 winner Peter Sawkins on [nationalnumeracy.org.uk/numeracyday](https://nationalnumeracy.org.uk/numeracyday)

