

# Cupcakes recipe



Family Maths  
Toolkit

## Here is a recipe for 12 cupcakes:

### Ingredients

- 110g/4oz butter or margarine (softened)
- 110g/4oz caster sugar
- 2 eggs, lightly beaten
- 1 tsp vanilla extract
- 110g/4oz self-raising flour

### For the buttercream:

140g /5oz butter, softened; 280g/10oz icing sugar;  
1-2 tbsp milk; a few drops of food colouring

Talk about the abbreviations – what does ‘g’ mean? How many grams in a kilogram? How much does the packet of caster sugar weigh? How much do you think 1 spoon of sugar would weigh? What is the difference between ‘tsp’ and ‘tbsp’? Would it make a difference if you muddled them up?

This recipe makes 12 cupcakes – how many would each member of your family get?

If you wanted to have a party, what would be the ingredients for 24 cakes?

How many cakes could I make if I only had 55g/2oz of butter?

Try the recipe!

### Parent comments:

### Pupil comments:



### Curriculum Link

Measure, compare, add and subtract mass (g/kg); the comparison of measures including simple scaling, eg. 2 times as much, connecting to multiplication.