

# National Numeracy Day

Cupcake Baking Fun

With Peter Sawkins



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Winner of the Great British Bake Off 2020  
National Numeracy Ambassador

Let's have some fun in the kitchen this National Numeracy Day. My cupcake baking activity will get everyone thinking differently about numbers and how we use them every day! I'd love to see how you get on. Share your bakes with me at #NationalNumeracyDay @peter\_bakes on Instagram.

## Ingredients

### For the cupcake:

- 110g / 4oz butter or margarine (softened)
- 110g / 4oz caster sugar
- 2 eggs, lightly beaten
- ½ tsp vanilla extract
- 110g / 4oz self-raising flour

### For the buttercream icing:

- 150g / 5oz butter, softened
- 280g / 10oz icing sugar
- 1 tsp vanilla extract
- 1-2tbsp milk
- A few drops of food colouring
- Your choice of decorations

## Method

1. Beat the butter and sugar together.
2. Beat the eggs into the mixture.
3. Stir in the vanilla extract and then fold in the flour.
4. Spoon the mixture into 12 cupcake cases in a cupcake tray.
5. Bake in the oven for 15 minutes at 180°C / gas mark 4 until golden brown.
6. Cool the cakes on a wire rack.
7. Mix the butter, icing sugar and milk together for the buttercream. Stir in the food colouring, if desired.
8. When the cakes are cool, spread the icing on each one.
9. Give the cakes a signature twist with your own creative decorations



Have fun baking and talking about numbers.

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

- What ingredients are there more of or less of?
- What might happen if you get the timings wrong?
- Which cake is the smallest, or biggest? Can you measure their diameter (across the middle from edge to edge)?

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

- What is the difference between 'tsp' and 'tbsp', and would it make a difference if you got them muddled up?
- How many grams are in a kilogram?
- How much does the whole packet of sugar weigh, and how much do you think 1tsp of sugar would weigh?
- If this recipe makes 12 cakes, how many do each of your family get to eat? How would you change the recipe to make 24 for a party?

### 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?