



# Measuring Weight

We have been learning to measure weight.

Here is a simple recipe that you can try at home with the help of a grown-up, or choose a recipe of your own. Help your grown-up to use a set of scales to measure the ingredients. Which ingredient is the heaviest? Which is the lightest?

## You will need...

### Ingredients:

- 100g caster sugar
- 100g softened butter
- 100g self-raising flour
- 2 eggs
- 1 tsp of vanilla extract

### Equipment:

- Fairy cake tray with space for 12 fairy cakes
- 12 fairy cake cases
- Large mixing bowl
- Small mixing bowl
- Wooden spoon
- Weighing scales
- Fork

## Method...

**Step 1.** Turn the oven on at 180°C or gas mark 4.

**Step 2.** Put a fairy cake case in each hole of your fairy cake tray.

**Step 3.** Put the sugar and 100g of butter in the large

mixing bowl and mix it together. The butter needs to be soft so that you can really work it together with the sugar. It should be fluffy and creamy once combined.

**Step 4.** Sift the flour into the bowl. This gets rid of any horrid lumps and makes the flour nice and airy so you have light fairy cakes. Fold the flour into the sugar and butter.

**Step 5.** Break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork.

**Step 6.** Add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.

**Step 7.** Divide the cake mixture out evenly between the 12 fairy cake cases.

**Step 8.** Put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.





# Measuring Weight

We have been learning to measure weight.

Here is a simple recipe that you can try at home with the help of a grown-up, or choose a recipe of your own. Help your grown-up use a set of scales to weigh out the ingredients. Can you say how many grams you need of each?

## You will need...

### Ingredients:

- 100g caster sugar
- 100g softened butter
- 100g self-raising flour
- 2 eggs
- 1 tsp of vanilla extract

### Equipment:

- Fairy cake tray with space for 12 fairy cakes
- 12 fairy cake cases
- Large mixing bowl
- Small mixing bowl
- Wooden spoon
- Weighing scales
- Fork

## Method...

**Step 1.** Turn the oven on at 180°C or gas mark 4.

**Step 2.** Put a fairy cake case in each hole of your fairy cake tray.

**Step 3.** Put the sugar and 100g of butter in the large

mixing bowl and mix it together. The butter needs to be soft so that you can really work it together with the sugar. It should be fluffy and creamy once combined.

**Step 4.** Sift the flour into the bowl. This gets rid of any horrid lumps and makes the flour nice and airy so you have light fairy cakes. Fold the flour into the sugar and butter.

**Step 5.** Break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork.

**Step 6.** Add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.

**Step 7.** Divide the cake mixture out evenly between the 12 fairy cake cases.

**Step 8.** Put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.





# Measuring Weight

We have been learning to measure weight.

Here is a simple recipe that you can try at home with the help of a grown-up, or choose a recipe of your own. Read the recipe and use a set of scales to weigh out the right amount of ingredients. Tell your grown-up when you need to add more and when you have just enough.

## You will need...

### Ingredients:

- 100g caster sugar
- 100g softened butter
- 100g self-raising flour
- 2 eggs
- 1 tsp of vanilla extract

### Equipment:

- Fairy cake tray with space for 12 fairy cakes
- 12 fairy cake cases
- Large mixing bowl
- Small mixing bowl
- Wooden spoon
- Weighing scales
- Fork

## Method...

**Step 1.** Turn the oven on at 180°C or gas mark 4.

**Step 2.** Put a fairy cake case in each hole of your fairy cake tray.

**Step 3.** Put the sugar and the butter in the large

mixing bowl and mix it together. The butter needs to be soft so that you can really work it together with the sugar. It should be fluffy and creamy once combined.

**Step 4.** Sift the flour into the bowl. This gets rid of any horrid lumps and makes the flour nice and airy so you have light fairy cakes. Fold the flour into the sugar and butter.

**Step 5.** Break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork.

**Step 6.** Add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.

**Step 7.** Divide the cake mixture out evenly between the 12 fairy cake cases.

**Step 8.** Put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.

**Answer these questions whilst your cake is cooking.**

How many grams of sugar did you use? \_\_\_\_\_ g

How many grams of flour did you use? \_\_\_\_\_ g

Which ingredient had the most grams in your recipe? \_\_\_\_\_ g