

# Bake a Batch of Fractions!

Cooking with math is always a fun way to reinforce general math skills. With this activity, you'll be practicing adding and subtracting fractions, but the activity can be modified to refresh multiplication, division, and more. Most importantly, you'll be having fun spending time with your child and enjoying the opportunity to learn together.

## What You Need:

- Your favorite cookie recipe
- Pen
- Paper
- Enough of ingredients to double the batch (if you don't have a favorite cookie recipe, use the one given below)



## What You Do:

1. Begin by looking over the ingredients with your child. Ask him to identify the fractions within the recipe.
2. Ask your child to convert any whole numbers into fractions. For example, 1 cup of milk can be changed to  $\frac{2}{2}$  or  $\frac{4}{4}$ . This puts all numbers in fraction form. Remember: All fractions must have common denominators in order to be added or subtracted. Be sure that you guide your child to convert all fractions with a common denominator before he attempts to do his math.
3. Ask your child to rewrite the recipe by doubling the amount of ingredients.
4. Ask your child to rewrite the recipe subtracting a given amount from each ingredient. For example, subtract  $\frac{1}{3}$  cup of flour or subtract  $\frac{1}{8}$  teaspoon of salt. You won't use these measurements: they are only meant to give a pinch of practice in subtractions.
5. Using the new recipe for a double batch, start cooking! Let your child do the measuring to give him lots of practice with the fractions.

## Chocolate Chip Cookie Recipe:

### Ingredients

- 2  $\frac{1}{4}$  cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- $\frac{3}{4}$  cup granulated sugar
- $\frac{3}{4}$  cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) chocolate chips

Directions: PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire

racks to cool completely. (Nestles Toll House)

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