



St. David's Day Bake off Challenge Cards



twinkl



St. David's Day Bake Off Challenge Cards **A**

You are taking part in a St. David's Day Bake Off Challenge.
This recipe for Welsh Cakes makes 10 cakes in total.

Recipe:

- 100g butter
- 225g self-raising flour
- Pinch of salt
- 75g caster sugar
- 75g currants
- $\frac{1}{2}$ teaspoon mixed spice
- 1 teaspoon honey
- 1 medium egg (beaten)

1. How much flour would you need to make 20 Welsh cakes?
2. If a teaspoon holds 5ml of liquid, how many ml of honey would you need to make 30 Welsh cakes?
3. The recipe uses 100g butter. How many grams of butter is in one Welsh cake?
4. What fraction of an egg would be in each serving?

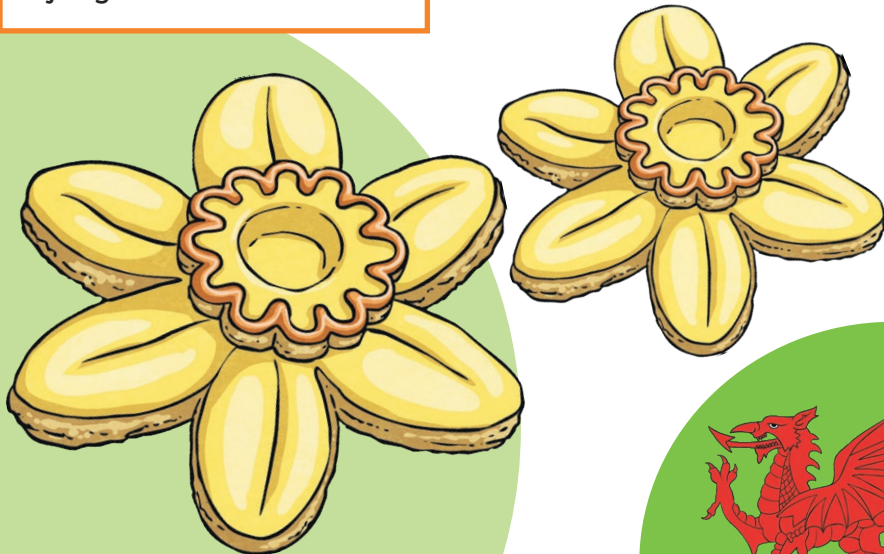


You are taking part in a St. David's Day Bake Off Challenge. This recipe for Daffodil Biscuits makes 12 biscuits in total.

Recipe:

- 240g softened butter
- 180g caster sugar
- 1 egg yolk
- 360g plain flour
- 48g icing sugar
- 8ml yellow food colouring
- 12 round orange jelly sweets

1. How many eggs would you need to make 60 biscuits?
2. How many grams of sugar would there be in 4 biscuits?
3. If you had 32ml of yellow food colouring, how many biscuits could you decorate?
4. What fraction of egg yolk is in each biscuit?



You are taking part in a St. David's Day Bake Off Challenge. This recipe for Snowdonia milkshakes makes 2 drinks in total.



Recipe:

- 4 scoops vanilla ice cream
- 2 teaspoons of vanilla extract
- 3 tablespoons of sugar
- 500ml milk
- Squirty cream to decorate.



1. A teaspoon holds 5ml of liquid. You have 50ml of vanilla extract. How many milkshakes can you make?
2. You decide to use a third less sugar in your milkshakes. How much sugar do you use?
3. How many scoops of ice cream would you need to make 16 milkshakes?
4. How much of each ingredient would you need to make 10 drinks?



You are taking part in a St. David's Day Bake Off Challenge. This recipe for Leek soup makes 7 bowls in total.

Recipe:

- 2 medium onions
- 30g butter
- 680g leeks,
- 2 sticks of celery
- 1.5l chicken stock
- 120g plain yoghurt
- 15g chopped fresh chives

1. You decide to use a third less yoghurt and replace it with cream instead. How much cream will you use?
2. A tablespoon holds 15ml of liquid. How many tablespoons of chicken stock are there in 1.5l?
3. How much of each ingredient would you need to make 21 bowls of soup?
4. Which is heavier, 15g of chopped chives or 15g of chopped onions?



Betsan spends £8.50 on different types of currants to make bara brith.

Shop value currants	1.00
Extra special currants	2.50
Organic currants	1.75

She buys two packets of two different types of currants. Which packs did she buy?



You get an order to make bara brith for 45 people!

Recipe: (serves 10)

- 300g dried mixed fruit
- 350ml boiling water
- 4 tea bags
- 180g soft brown sugar
- 220g self-raising flour
- 1 medium egg
- 1/2 tsp mixed spice
- 1 tsp ground cinnamon



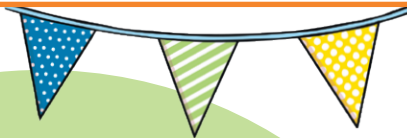
1. How many grams of dried mixed fruit would you need to serve 45 people?
2. How much boiling water will you need? Give your answer in litres.
3. There are 4 grams in a teaspoon. How many grams of mixed spice will you need?
4. If you use $4\frac{1}{2}$ teaspoons of ground cinnamon how much sugar will you need?



In the St. David's Day bake off challenge, contestants have been asked to make their own Welsh cakes.

Recipe: (makes 10 cakes)

- 100g butter
- 225g self-raising flour
- Pinch of salt
- 75g caster sugar
- 75g currants
- $\frac{1}{2}$ teaspoon mixed spice
- 1 teaspoon honey
- 1 medium egg (beaten)

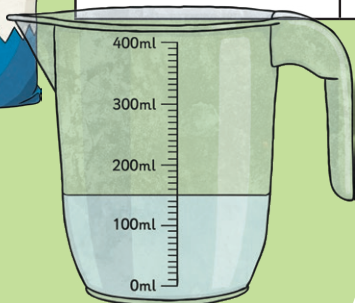


1. Iolo has a box of half a dozen eggs. How many Welsh cakes can he make?
2. Bethan only has 80g of butter. How much flour will she need to use?
3. 1 teaspoon holds 5ml of liquid. Hywel has 15ml of honey. How many Welsh cakes is he making?
4. How much of each ingredient would you need to make 18 Welsh cakes?
5. If Dafydd is using 225g of caster sugar how much butter will he need to use?
6. Betsan decides to use a third less sugar.
 - i. How much sugar will she need for 10 Welsh cakes?
 - ii. How much sugar will she need for 25 Welsh cakes?
7. A baking tray holds 15 Welsh cakes. The Welsh cakes take 15 minutes to cook. How long would it take to cook 45 Welsh cakes?



Match up these measures with their equivalent.

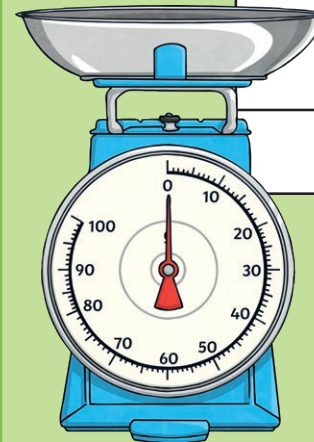
450ml	0.004kg
40g	0.44kg
44ml	4l
440g	0.45ml
4g	0.04kg
400ml	4kg
4000g	0.4l
4000ml	0.044l



Some of the weighing scales at the St. David's Day Bake off are in kilograms and some are in grams.

What are the missing weights in the table below?

Kilograms	Grams
	424
0.162	
	95
	500
0.038	
	497
0.015	
	30
0.634	
	63



St. David's Day Bake Off Challenge Cards **Answers**

- A. 1) 450g
2) 15ml
3) 10g
4) 1/10

- B. 1) 5 eggs
2) 60g
3) 48 biscuits
4) 1/12

- C. 1) 10 milkshakes
2) 2 tablespoons
3) 32 scoops
4) 20 scoops vanilla ice cream
10 teaspoons of vanilla extract
15 tablespoons of sugar
2.5l or 2500ml of milk

- D. 1) 40g
2) 300
3) 6 medium onions
90g butter
2.04kg leeks
6 sticks celery
4.5l chicken stock
360g plain yoghurt
45g chopped fresh chives
4) They both weigh the same.

- E. Betsan buys 2 packets of organic currants and two packets of extra special currants.
 $\text{£}2.50 \times 2 = \text{£}5.00 +$
 $\text{£}1.75 \times 2 = \text{£}3.50$
 $= \text{£} 8.50$

- F. 1) 1,350g or 1.35kg of dried mixed fruit
2) 1.575l or 1.6l
3) 9g
4) 810g

- G. 1) 60 Welsh cakes
2) 180g
3) 30 Welsh cakes
4) 180g butter
405g self-raising flour
Pinch of salt
90g caster sugar
90g currants
9/10 teaspoon mixed spice
1 4/5 teaspoon honey
1 4/5 medium eggs (beaten)
6) 300g
i. 50g
ii. 125g
7) 45 minutes

H.

450ml	0.45ml
40g	0.04kg
44ml	0.044l
440g	0.44kg
4g	0.004kg
400ml	0.4l
4000g	0.4l
4000ml	0.044l

I.

Kilograms	Grams
0.424	424
0.162	162
0.095	95
0.5	500
0.038	38
0.497	497
0.015	15
0.030	30
0.634	634
0.063	63