

Baking Sugar Cookies

Activity Type: Baking

Best suited for: All levels / All ages

Maths involved: weighing, measuring, counting, temperature, timing, shapes

Materials needed:

- Flour
- Baking powder
- Salt
- Butter
- Caster sugar
- Vanilla essence
- Lemon juice
- 1 large egg
- Icing sugar to decorate
- Sprinkles to decorate (optional)

Maths in Baking

There are a multitude of maths skills involved in baking. Put your maths skills to the test as you bake our delicious sugar cookies! (nut free, vegetarian; gluten free option) The recipe includes:

- Weighing flour, sugar and butter
- Measuring with baking powder, vanilla essence and lemon juice with spoons
- Counting eggs
- Setting the oven temperature
- Cutting out shapes
- Setting the timer
- Counting out sprinkles





Recipe

Ingredients

- 325g plain flour*
- 1 tsp baking powder
- a pinch of salt
- 125g butter
- 150g caster sugar
- 2 tsp vanilla essence
- 1.5 tsp lemon juice
- 1 large egg
- icing sugar to decorate

* you can also make this with gluten free flour, in which case add half a tsp of Xanthan gum



Directions

1. Sift together the flour, baking powder, Xanthan gum (if using), and salt.
2. In a separate bowl, beat together the butter, sugar, vanilla and lemon juice until creamy.
3. Add the egg and beat again until well combined.
4. Mix the wet ingredients in to the dry ingredients and knead together to make a dough.
5. Roll the dough together and leave to rest in the fridge for half an hour.
6. Pre-heat your oven to 180 C (or 160 C for a fan oven).
7. Roll out the dough to approx. 5mm thick, cut out shapes, and place them on a tray lined with grease proof paper.
8. Bake in the oven for 12-15 minutes until starting to go golden brown around the edges.
9. Transfer to a cooling rack and leave to cool completely before decorating.
10. To make a simple icing, mix a couple of tablespoons of icing sugar with half a teaspoon of water at a time until you have a spreadable but not too runny consistency.
11. Add some sprinkles of your choice - can you make a symmetrical or repeating pattern?

