

autumn apple cake uk



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Name

Functional Skills Maths level 1& 2

Autumn Apple Cake

The ingredients:

3 ounce margarine (at room

2 large eggs, beaten

temperature)

a little milk

6 ounces soft brown sugar

2 level teaspoons backing

4 ounces plain white flour

powder

6 ounces wholemeal flour

1 teaspoon chopped mixed

$\frac{1}{2}$ teaspoon mixed spice

peel

$\frac{1}{2}$ teaspoon ground cinnamon

grated rind of orange

3 cooking apples (about 20

ounces)

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Autumn Apple Cake

Answer the following questions and check your answers

1. What is the ratio of margarine to plain white flour?
2. What is the ratio of sugar to flour?
3. You have a 250 gram pack of margarine. How many cakes of this size could you make?
4. You have 750 gram bag of wholemeal flour. How many cakes could you make? How much plain flour would you need to make the same number of cakes?

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Autumn Apple Cake

Cost

Margarine £ 1.49/ 9 ounce

Mixed spices £1.29/1 ounce

Soft brown sugar £ 0.99/35 ounce

Ground cinnamon £ 1.39/ 1 ounce

Plain white flour £ 1.59/35 ounce

Backing powder £1.09/ 4 ounce

Wholemeal flour £ 1.69/35 ounce

Mixed peel £0.58/7 ounce

Eggs

Apples

£2.59/10 eggs

Orange £0.99/35 ounce

£ 0.29 each

Milk

£0.45/1 pin

7. Round the prices to the nearest 10p and estimate total cost of the ingredients.

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8. Work out the actual cost of the cake.

Show your working and check your answers

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2. Use the following approximate
conversion to rewrite the recipe in metric quantities:

1 ounce = 25 grams 1 teaspoon = 5 grams 1 tablespoon = 3 teaspoon

The ingredients:

..... grams margarine

(at room temperature

..... grams soft brown

2 large eggs, beaten

sugar

a little milk

..... grams plain white

..... grams backing powder

flour

..... grams chopped mixed

..... grams wholemeal

peel

flour

grated rind of orange

..... grams mixed spice

3 cooking apples (about

..... grams ground

grams)

cinnamon

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Question 2

Working sheet

Show your working and check your answers

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9. You cut the cake into 12 slices.

How much does each slice cost?

Show your working and check your answers

Cost of one slice £.....

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10. You make 5 cakes for a coffee morning. You sell each slice 50p more than it cost you to make. How much profit do you make?

Show your working and check your answers

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