

#MathsEveryoneCanAtHome

<u>Maths Fun – Number bond biscuits</u>

What you need: See recipe

Number Bonds on Biscuits



Ingredients

225g unsalted butter

175g sugar

1 egg

1 tsp vanilla extract or essence

1 teaspoon salt

2 tsp baking powder

400g plain flour

mini sugar-coated chocolate sweets

Equipment

bo

baking tray

tablespoon

rolling pin

10cm circle cookie cutter

knife

Method

- Pre heat the oven to 200°C/gas mark 5.
- 2. Cream the butter and sugar together until light and fluffy.
- 3. Add the egg and vanilla and mix well.
- Sift together the flour, baking powder and salt. Add this to the wet mixture little by little until well incorporated.
- 5. Roll out the dough to a thickness of 1cm.
- 6. Cut out the biscuits using the cookie cutter.
- For each biscuit, you will need 10 mini sugar-coated chocolate sweets. Using the knife, make a line across the diameter of the circle. Share the 10 mini sugar-coated chocolate sweets across the two halves of the biscuit in a different number bond arrangement for each biscuit, e.g. 4 on one side and 6 on the other.
- Bake the biscuits for 10 minutes until the tops of the biscuits appear dry rather than shiny. They do not brown.
- 9. Once cooled, recap the number bonds and enjoy the biscuits!

Make some biscuits using the recipe with an adult. Using sweets or smarties can you make them into number bond biscuits and share them so they create different bonds to 10? For older children each sweet or smartie could represent 10 and you could share them to show number bonds to 100