## Cupcake Recipe



## Questions

1. Fill in the table below, calculating the quantity needed of each ingredient to make the different numbers of cupcakes. Give your answers correct to the nearest whole number, using ranges where required, as in the original recipe.

| Ingredients | 12 Cupcakes | 24 Cupcakes | 6 Cupcakes | 10 Cupcakes |
| :---: | :---: | :---: | :---: | :---: |
| butter | 110 g |  |  |  |
| caster sugar | 110 g |  |  |  |
| self-raising flour | 110 g |  |  |  |
| eggs | 2 |  |  |  |
| vanilla extract | 1 tsp |  |  |  |
| milk | $1-2 \mathrm{tbsp}$ |  |  |  |

2. If I used the quantities of icing sugar shown below to make the icing, how many whole cupcakes could I cover?
a. 150 g
b. 900 g
c. 200 g
3. Fill in the gaps in the table. Give your answers correct to 1 decimal place, using ranges where required, as in the original recipe.

| Ingredients | 12 Cupcakes | _ Cupcakes | 2 Cupcakes | _ Cupcakes |
| :---: | :---: | :---: | :---: | :---: |
| butter | 110 g |  |  |  |
| caster sugar | 110 g | 440 g |  |  |
| self-raising flour | 110 g |  |  |  |
| eggs | 2 |  |  | 40 |
| vanilla extract | 1 tsp |  |  |  |
| milk | $1-2 \mathrm{tbsp}$ |  |  |  |

## Extension

Look back over your answers. What is the main problem, with regards to quantities, when scaling recipes up and down? Give examples.


