

Baking with Numbers Lemon, Raspberry and White Chocolate Muffins

Ingredients

- 225g self-raising flour
- 2 tsp baking powder
- 150g granulated sugar
- ¼ tsp salt
- 1 large egg (beaten)
- 90 ml sunflower oil
- 90 ml milk
- Zest 1 lemon
- 2 tbsp lemon juice
- 100g raspberries
- 100g white chocolate chips

Equipment

- 12-hole muffin tray
- 12 muffin cases
- Bowl
- Sieve
- Zester
- Whisk or wooden spoon

Method

- Preheat your oven to 200°C (180°C fan) and prepare a 12-hole muffin tray with 12 muffin cases inside.
- Sieve the flour and baking powder into a bowl, then add the sugar and salt and stir to combine.
- Add the egg, oil, milk, lemon zest and juice, then mix everything together in a bowl with a whisk or wooden spoon until combined.
- Add the raspberries and white chocolate to the bowl, then fold them in gently
- Divide the batter between the muffin cases using a spoon.
- Bake the muffins in the oven for 15-18 minutes, until they are well risen and a skewer comes out clean. Make sure a grown-up is around to help with this as the muffins and muffin tray will be very hot.
- Leave the muffins in the tray for 5 minutes to cool slightly, then transfer to a wire rack to cool for another 10-15 minutes.
- Enjoy!

Share Your Bakes

Have fun giving this recipe a try at home and share your bakes with Josh on Instagram @joshpsmalley and using #NumberDay



Dr Josh Smalley

Great British Bake Off Finalist 2023
STEM communicator

Baking with Numbers

Now it's time for some Number Activities...

Where do we use Numbers?

Numbers appear everywhere in our baking. We count and weigh out our ingredients, use different times for baking and cooling, use temperatures to set our ovens, plus measure lengths and angles when portioning up the bakes we have made. So numbers are really important and to get you thinking even more, here are a few questions to think about once you have made your muffins...

For Ages Under 7

- If 4 people were sharing these 12 muffins, how many would they each get to eat?
- How many muffins would we make if we trebled the recipe?
- If we halved the recipe how much milk and oil would we need?
- Weigh each of the muffins individually and find out which is the lightest and which is the heaviest.

For Ages 7-11

- If we were to treble the recipe, how much of each ingredient would we need?
- 1 tablespoon is equal to 15 ml. How many tablespoons of oil and milk do we need for the recipe?
- 1 tablespoon (tbsp) is equal to 3 teaspoons. How many teaspoons of lemon juice do we need?
- The muffins take 15 minutes to bake. How many seconds are there in 15 minutes?
- Using the weights of all 12 muffins, can you work out the average weight of one of your muffins?

For Ages 11-16

- 1 cup of flour is equivalent to 120g and 1 ounce (oz) of flour is equivalent to 28.3g. Can you convert the 225g flour into both cups and ounces?
- Can you work out how much the ingredients cost in total to buy?
- If we doubled the recipe would it cost twice as much or not?
- Measure the diameter of one of the holes of your muffin tray. Can you work out its circumference and area?

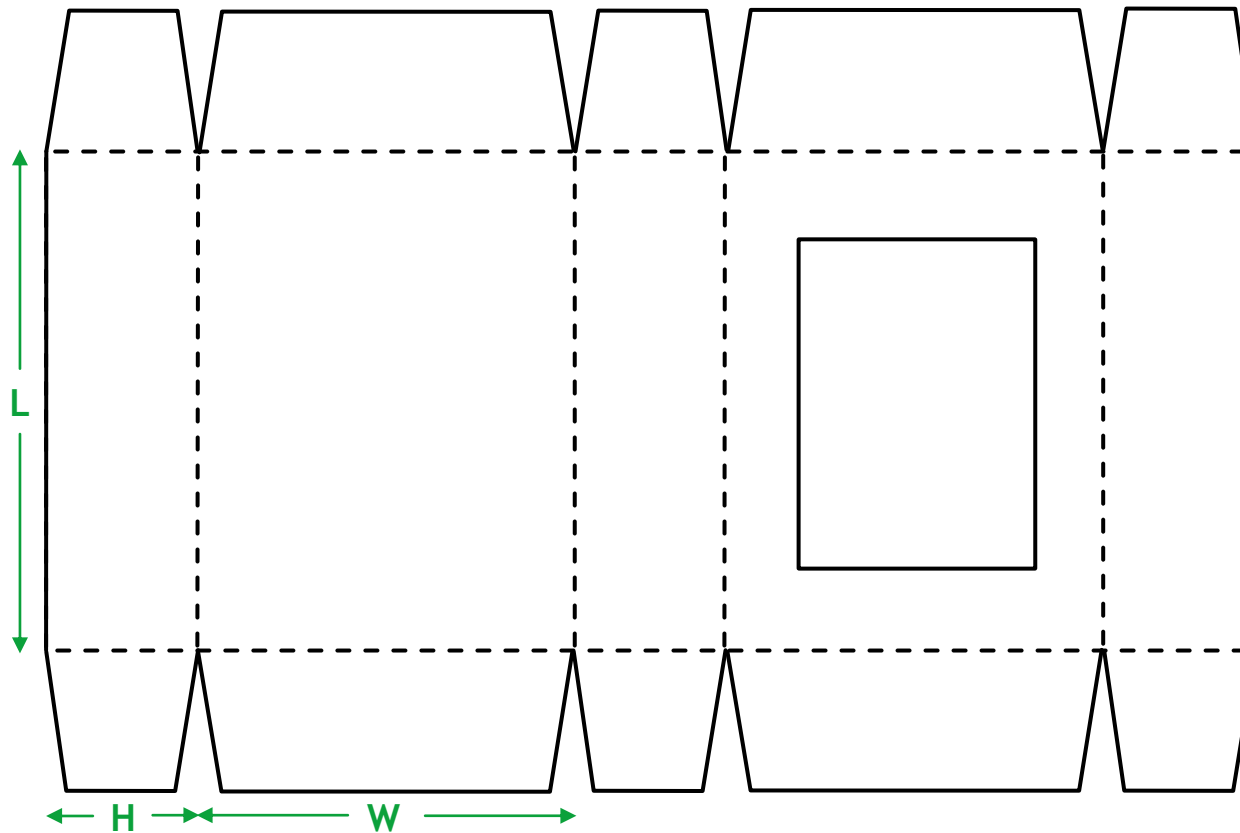


Dr Josh Smalley

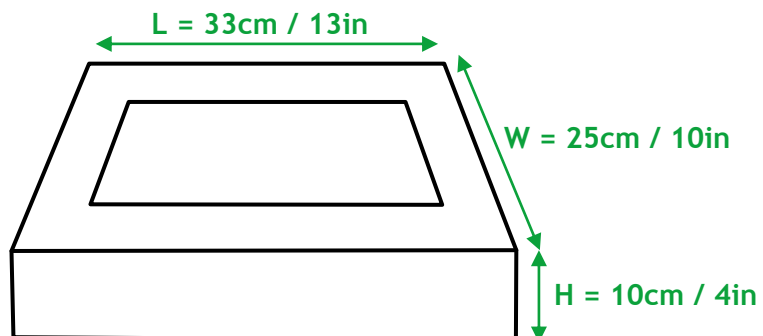
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Baking with Numbers

Building a Box for you Muffins



$L = 33\text{cm} / 13\text{in}$
 $W = 25\text{cm} / 10\text{in}$
 $H = 10\text{cm} / 4\text{in}$



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