

Making a Recipe Booklet

Applying Mathematical Skills to Real Life Situations

Materials Needed:

recipe books, magazines, newspapers, construction paper, drawing paper, pencils, glue, colored pencils, scissors, markers, crayons, stapler, yarn, hole punch, brads

Directions:

1. Find three recipes (your choice) from magazines, newspapers, or recipe books. Each recipe must contain at least one whole number, one mixed number, and one fraction.
2. Copy or cut out the complete recipes, including the ingredients and the directions.
3. For each recipe, cut out or draw pictures of the ingredients and/or of the finished recipe.
4. Decide which recipe you will double, which recipe you will triple, and which recipe that you will halve.
5. Take the recipe that you have decided to double. Glue the original recipe to a piece of construction paper. At the bottom of the page, write **Doubled**.
6. Recopy the ingredients of this recipe with the new doubled amount. (To double a recipe, multiply each ingredient by 2) Remember to double the number of servings (if this amount is stated on the original recipe).
7. Add the appropriate pictures to this page.
8. On a new sheet of construction paper, glue the recipe that you have decided to halve. At the bottom of the page, write **Halved**.
9. Recopy these ingredients with the new, halved amounts. (To halve a recipe, multiply each ingredient by $\frac{1}{2}$) Also give the new amount of servings.
10. Decorate this page with the pictures you chose for this recipe.
11. Glue the third recipe to another sheet of construction paper. Write **Tripled** on the bottom of the page.
12. Recopy the ingredients, with each amount tripled. (To triple a recipe, multiply by 3) Include the new serving amount.
13. Decorate the page with the pictures selected for this recipe.
14. Create a "cover page" for your recipe book. This page should have a title, a cover illustration, and your name on it.
15. Put your pages together to make a booklet. You may staple it, use yarn or brads to bind it together.
16. Complete your book by adding "extras" that would be found in a real recipe book. The extras are up to you, so take advantage of the opportunity to be creative: fanciful page numbers, a dedication, a measurement conversion page, a few "approach to cooking tips", etc.

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Example of a DOUBLED Recipe

Original Recipe:

Peanut Butter Delight

2 c. sugar *whole number*

4 Tbsp. cocoa

½ tsp. salt *fraction*

½ stick margarine

½ c. milk

2 ½ c. uncooked oatmeal *mixed number*

½ c. peanut butter

1 tsp. vanilla

Mix sugar, cocoa, and salt in a saucepan. Add margarine and milk. Bring to a boil (boil 1 ½ minutes). Stir constantly. Remove from heat and add remaining ingredients. Mix for 1 minute. Drop by spoonfuls on wax paper. Let stand until firm.

Makes about 2 dozen cookies.

Doubled Version:

4 c. sugar $2 \times 2 = 4$

8 Tbsp. cocoa $4 \times 2 = 8$

1 tsp. salt $\frac{1}{2} \times 2 = 1$

1 stick margarine $\frac{1}{2} \times 2 = 1$

1 cup milk $\frac{1}{2} \times 2 = 1$

5 c. uncooked oatmeal $2 \frac{1}{2} \times 2 = 5$

1 cup peanut butter $\frac{1}{2} \times 2 = 1$

2 tsp. vanilla $1 \times 2 = 2$

Makes about 4 dozen cookies. $2 \times 2 = 4$

Grading Rubric

3 recipes, each containing a fraction, a mixed number, and a whole number	30 points (10 points for each recipe)
Recipe doubled correctly	10 points
Recipe tripled correctly	10 points
Recipe halved correctly	10 points
Pictures added to each recipe page	15 points (5 points per page)
Title for your book and your name	10 points
Something extra added	5 points
Neat	5 points
Turned in on time	5 points
Total of possible points for project	100 points