

# BROWNIES FOR BAKING WITH FRACTIONS 2

**BROWNIES FOR BAKING WITH FRACTIONS 2**

From the kitchen of

**Recipe: Lotsa Choca Waffle Brownie** (serves 4)

**Ingredients:**  
 2 Cups of Flour  
 1 1/2 Cups of Sugar  
 1 Teaspoon of Salt  
 1 Teaspoon Baking Powder  
 1 Cup of Cocoa Powder  
 4 Eggs  
 1/2 Cup Melted Butter  
 3/4 Cup of Oil  
 1 Cup of Water  
 2 Teaspoon Vanilla  
 3/2 Chocolate Chips

**Procedure:**  
 First, combine melted butter and oil, mix well. Next, add in your vanilla and water, stir well to combine.  
 In a separate bowl or cup, combine all dry ingredients (Flour, Sugar, Salt, Baking Powder, Cocoa Powder).  
 Slowly stir in the dry ingredients into the "wet" mixture. Then, fold in the chocolate chips.  
 Finally, pour the mixture into a waffle iron on medium-high heat and cook for approximately 5 min or until done.

**Equivalent Conversions:**  
 16 tablespoons = 1 cup  
 12 tablespoons = 3/4 cup  
 8 tablespoons = 1/2 cup  
 4 tablespoons = 1/4 cup  
 2 tablespoons = 1/8 cup  
 1/8 teaspoon = 1 pinch of salt

**TIP:** CONVERTING ALL OF THE "CUP" UNITS OF MEASUREMENTS TO "TABLESPOON" USING THE ORIGINAL RECIPE.

**BROWNIES FOR BAKING WITH FRACTIONS 2**

SHOW YOUR WORK

REFLECTION

ON A SCALE OF 1 - 10

**BROWNIES FOR BAKING WITH FRACTIONS 2**

ANSWER KEY

ON A SCALE OF 1 - 10

## REAL-WORLD APPLICATION

Flour (SERVES 1) MULTIPLY BY \_\_\_\_\_

Sugar  OF THE ORIGINAL RECIPE

Salt  OF THE ORIGINAL RECIPE

Baking Powder  OF THE ORIGINAL RECIPE

Cocoa Powder  OF THE ORIGINAL RECIPE

Melted Butter \_\_\_\_\_

Oil \_\_\_\_\_

Water \_\_\_\_\_

Vanilla \_\_\_\_\_

Chocolate Chips \_\_\_\_\_



*Lotsa Choca Waffle Brownie*

Make and enjoy IN the CLASSROOM!



# BROWNIES FOR BAKING WITH FRACTIONS



From the kitchen of

# TEACHING

Fractions are all around us, even in the kitchen. Just think of the different measuring tools like cups, tablespoons, or teaspoons. What about recipes? Recipes are made up of lots of part to whole relationships. You can even use fractions to "double" or "half" a favorite recipe. Use what you know about fractions below to create something DELICIOUS!

Name: \_\_\_\_\_

Recipe: Lot's n' Choca Waffle Brownie (SERVES 8)

## Measurement Conversions

### Ingredients

- 2 Cups of Flour
- 1 1/2 Cups of Sugar
- 1
- 1
- 1 C
- 4 Eggs
- 1/2 C
- 3/4 C
- 1 Cup
- 2 Teasp
- 32 Choco

First, combine melted butter and oil, mix well. Next, add in your vanilla and water, stir well to combine. In a separate bowl or cup,

- 16 tablespoons = 1 cup
- 12 tablespoons = 3/4 cup
- 8 tablespoons = 1/2 cup
- 6 tablespoons = 3/8 cup

*lemon lane*

Multiply by fraction below. Remember to use conversion chart to show how your work!

Remember to use conversion chart to show how your work!

_____	_____	_____	_____
_____	Sugar	_____	Melted Butter
_____	Salt	_____	Oil
_____	Baking Powder	_____	Water
_____	Cocoa Powder	_____	Eggs
			Chocolate Chips

_____	Flour	(SERVES 4) MULTIPLY BY: _____	_____	_____	_____
_____	Sugar	<input type="checkbox"/>	OF THE	_____	Melted Butter
_____	Salt	<input type="checkbox"/>	ORIGINAL	_____	Oil
_____	Baking Powder	<input type="checkbox"/>	RECIPE	_____	Water
_____	Cocoa Powder			_____	Eggs
				_____	Chocolate Chips

_____	Flour	(SERVES 2) MULTIPLY BY: _____	_____	_____	_____
_____	Sugar	<input type="checkbox"/>	OF THE	_____	Melted Butter
_____	Salt	<input type="checkbox"/>	ORIGINAL	_____	Oil
_____	Baking Powder	<input type="checkbox"/>	RECIPE	_____	Water
_____	Cocoa Powder			_____	Eggs
				_____	Chocolate Chips

# BROWNIES FOR 2 BAKING WITH FRACTIONS



## SHOW YOUR WORK

*From the kitchen of*

Name: \_\_\_\_\_

(SERVES 32) MULTIPLY BY: \_\_\_\_\_

# TEACHING

ON

*lemon lane*

(SERVES 4) MULTIPLY BY: \_\_\_\_\_



(SERVES 2) MULTIPLY BY: \_\_\_\_\_



# BROWNIES FOR BAKING WITH FRACTIONS 2



From the kitchen of

## ANSWER KEY

Name: \_\_\_\_\_

Recipe: **Let'sa Choca Waffle Brownie (SERVES 8)**

### Ingredients

- 2 Cups of Flour
- 1 1/2 Cups of Sugar
- 1 Teaspoon Of Salt
- 1 Teaspoon Baking Powder
- 1 Cup of Cocoa Powder
- 4 Eggs
- 1/2 Cup Melted Butter
- 3/4 Cup of Oil
- 1 Cup of Water
- 2 Teaspoon Vanilla
- 32 Chocolate Chips

First, combine melted butter and oil, mix well. Next, add in your vanilla and water, stir well to combine.

In a separate bowl or cup, combine all dry ingredients (Flour, Sugar, Salt, Baking Powder, Cocoa Powder).

Slowly stir in the dry ingredients into the "wet" mixture. Then, fold in the chocolate chips.

Finally, pour the mixture into a waffle iron on medium/high heat and cook for approximately 5 minutes or until done.

### Measurement Conversions

- 16 tablespoons = 1 cup
- 12 tablespoons = 3/4 cup
- 8 tablespoons = 1/2 cup
- 6 tablespoons = 3/8 cup
- 4 tablespoons = 1/4 cup
- 2 tablespoons = 1/8 cup
- 1/8 teaspoon = 1 pinch of salt

NOTED:

TRY CONVERTING ALL OF THE "CUP" UNITS OF MEASUREMENTS TO "TABLESPOONS" USING THE ORIGINAL RECIPE.

Multiply by fractions and whole numbers to adapt the original recipe's serving size to fit the amounts below. Remember to label your answer with the appropriate "unit" or type of measurement. Use the Measurement Conversion chart to convert your different measurements into simpler units. Fill in the space showing how

<p>2 CUPS</p> <p>1 1/2 CUPS</p> <p>1 1/2 TEASPOONS</p> <p>1 1/2 TEASPOONS</p> <p>1 1/2 CUPS</p> <hr/> <p>1/2 CUP</p> <p>3/8 CUP = 6 TBSP</p> <p>1/4 TEASPOON</p> <p>1/4 TEASPOON</p> <p>1/4 CUP</p>	<p>2 Eggs</p> <p>Chocolate Chips</p> <p>Melted Butter</p> <p>Oil</p> <p>Water</p> <p>Vanilla</p> <p>CHOCOLATE CHIPS</p> <p>Chocolate Chips</p>
---	--

# BROWNIES FOR BAKING WITH FRACTIONS 2



## REFLECTION

Name: .....

10 being the best, 1 the least... rate your:

10 being the best, 1 the least... rate your:

ON A SCALE OF 1 - 10

ON A SCALE OF 1 - 10

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

After completing the activity describe what you learned. (I.E. Importance of fractions, Fractions in our everyday world, Other skills that require fractions, attitude towards fractions, Importance of precision, Were you required to demonstrate persistence?)

# TEACHING

ON

lemon lane

©teachingonlemonlane

# BROWNIES FOR BAKING WITH FRACTIONS 2



## REFLECTION

Name: .....

10 being the best, 1 the least... rate your:

10 being the best, 1 the least... rate your:

ON A SCALE OF 1 - 10

ON A SCALE OF 1 - 10

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

After completing the activity describe what you learned. (I.E. Importance of fractions, Fractions in our everyday world, Other skills that require fractions, attitude towards fractions, Importance of precision, Were you required to demonstrate persistence?)



# BROWNIES FOR 2

## BAKING WITH FRACTIONS

### EXTENSION



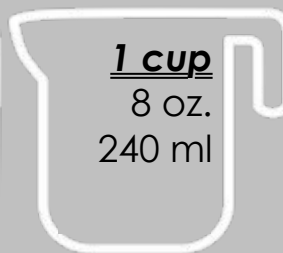
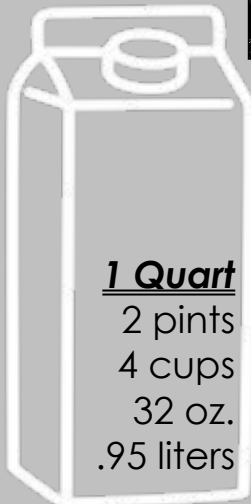
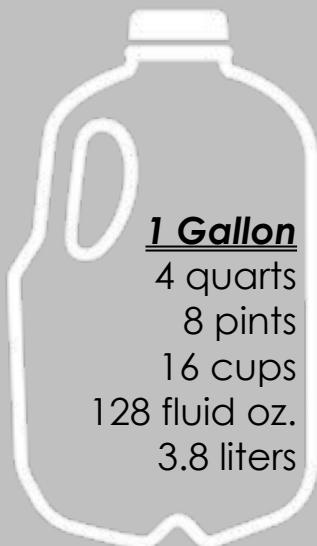
Name: .....

1. Ever wish you could make a single serving of brownie or cake? Did you realize all you needed to do was apply a little math to a recipe? Using the original Lotsa Choca Waffle can you calculate the ingredients needed for just one serving?

2. Congratulations! Your brownies were a hit. You've been asked to make brownies for your entire grade level, (1 serving per person) Can you calculate how much of each ingredient you will need? **\*For friendlier customary system measurements, round the number of people in your grade level to the nearest multiple of 8.**

## MEASUREMENT CONVERSIONS

- 16 tablespoons = 1 cup
- 12 tablespoons = 3/4 cup
- 8 tablespoons = 1/2 cup
- 6 tablespoons = 3/8 cup
- 4 tablespoons = 1/4 cup
- 2 tablespoons = 1/8 cup
- 1/8 teaspoon = 1 pinch of salt
- 3 teaspoons = 1 tablespoon



# BROWNIES FOR 2 BAKING WITH FRACTIONS 2

Hands down the favorite activity of the year!

Total:	★★★★ 4.0
Clarity	★★★★ 4.0
Creativity	★★★★ 4.0
Thoroughness	★★★★ 4.0
Practicality	★★★★ 4.0
Accuracy	★★★★ 4.0
Overall Quality	★★★★ 4.0

I love this worksheet! It is fun, creative, and something that you can use in multiple ways! You can get students attention by mentioning brownies and have students use the recipe! Making sure that their ratio for portions are correct! Thank you for making this I love it!

Total:	★★★★ 4.0
Clarity	★★★★ 4.0
Creativity	★★★★ 4.0
Thoroughness	★★★★ 4.0
Practicality	★★★★ 4.0
Accuracy	★★★★ 4.0
Overall Quality	★★★★ 4.0

Used this as an extension to learning about fractions! My students were nuts for this!! Thank you

Total:	★★★★ 4.0
Clarity	★★★★ 4.0
Creativity	★★★★ 4.0
Thoroughness	★★★★ 4.0
Practicality	★★★★ 4.0
Accuracy	★★★★ 4.0
Overall Quality	★★★★ 4.0

Baking and math! Two of my favorite things! My students LOVED this! It got them thinking about real life scenarios!

Total:	★★★★ 4.0
Clarity	★★★★ 4.0
Creativity	★★★★ 4.0
Thoroughness	★★★★ 4.0
Practicality	★★★★ 4.0
Accuracy	★★★★ 4.0
Overall Quality	★★★★ 4.0

Great exercise with real-life, relevant fraction practice. Students loved it!

Total:	★★★★ 4.0
Clarity	★★★★ 4.0
Creativity	★★★★ 4.0
Thoroughness	★★★★ 4.0
Practicality	★★★★ 4.0
Accuracy	★★★★ 4.0
Overall Quality	★★★★ 4.0



I LOVE this activity, and so do my kiddos....! Teaching fractions let alone how to multiply them by whole numbers, other fractions, or mixed numbers, can be tough. However this fun class activity is sure to sweeten things up.

This is a wonderful worksheet that can be used as a whole class activity, center station in math rotations or even as a fun review. This activity demonstrates the importance of fractions and their understanding by giving students a REAL WORLD example of how and when they can apply everything they are currently learning.

I made sure when experimenting/creating this recipe to use fractions and multiples that are both student friendly and kitchen friendly, as well as DELICIOUS.

This recipe makes baking in the classroom a realistic option because all you need is a waffle iron. The kids are literally able to check their work by a simple taste test... I have the students work in groups of 4 to complete the worksheet then actually mix up the ingredients for the serving size 2. (1 serving = 1/2 of a waffle) So each student gets a 1/4 when working in groups of 4. Thus the name, Brownies for 2! Whether you actually mix them up or send the students home with their recipes to try this activity is sure to delight!

**\*\*Common Core Aligned\*\***

After this activity I actually have students begging for a copy of this worksheet to take home to try with their families.

To complete this activity students must apply what they know about Scaling, Multiplying Fractions by



# BROWNIES FOR 2 BAKING WITH FRACTIONS 2

**BROWNIES FOR 2**  
BAKING WITH FRACTIONS 2

From the kitchen of

## TEACHING ON lemon lane

**Ingredients:**  
2 Cups of Flour  
1 1/2 Cups of Sugar  
1 Teaspoon of Salt  
1 Teaspoon of Baking Powder  
1 Cup of Cocoa Powder  
4 Eggs  
1/2 Cup of Oil  
3/4 Cup of Water  
1 Cup of Vanilla  
2 Teaspoons of Chocolate Chips

**Instructions:**  
1. Preheat oven to 350°F.  
2. In a large bowl, mix flour, sugar, salt, and baking powder.  
3. In another bowl, mix cocoa powder, oil, and water.  
4. Combine the two mixtures and mix well.  
5. Add eggs and vanilla, mixing until just combined.  
6. Add chocolate chips and mix gently.  
7. Pour into a greased pan and bake for 20-25 minutes.  
8. Let cool before serving.

**Recipe Conversion:**  
Convert all of the ingredients to the units you want to use.  
Example: 1 1/2 cups of sugar = 1.5 cups of sugar

**Recipe Conversion:**  
Convert all of the ingredients to the units you want to use.  
Example: 1 1/2 cups of sugar = 1.5 cups of sugar

**Recipe Conversion:**  
Convert all of the ingredients to the units you want to use.  
Example: 1 1/2 cups of sugar = 1.5 cups of sugar

THANKS FOR  
DOWNLOADING!  
WANT MORE?

Head over to  
<http://onlemonlane.com/>  
and subscribe to our exclusive  
member only content in the  
digital resource libraries.



**SIGN UP IS FREE AND  
EASY-PEASY, LEMON  
SQUEEZY!**



# BROWNIES FOR 2 BAKING WITH FRACTIONS

LET'S BE FRIENDS!

**Facebook:** <https://bit.ly/2P7KgJv>

**Instagram:** <https://bit.ly/2ygUb8F>

**Pinterest:** <https://bit.ly/2Rt3uuL>

**Website:** [www.onlemonlane.com](http://www.onlemonlane.com)

Teaching on Lemon Lane Group

@teachingonlemonlane

Teaching on Lemon Lane



TEACHING  
ON  
*lemon lane*





# YOU'LL LOVE THESE!

## {GRIT} MEGA BUNDLE

CHALLENGES 1-5

Don't just talk about GRIT & GROWTH MINDSET... EXPERIENCE IT!

GRIT then REFLECT on it



TEACHING ON lemon lane

28+ PAGES

## ACTIVE READING MEGA BUNDLE

Folistic Activities

Over 50 pages

Perfect for Interactive Notebooks

- MAKING PREDICTIONS
- VISUALIZING
- QUESTIONING
- FORESHADOWING
- MAKING AN INFERENCE
- SUMMARIZING
- MAKING CONNECTIONS
- SYNTHESIZING
- INFERENCE OR PREDICTION?



TEACHING ON lemon lane

## My Wish List



REAL-WORLD APPLICATION

- ADDING DECIMALS
- SUBTRACTING DECIMALS
- ROUNDING DECIMALS
- ESTIMATING

## Informational CHOICE BOARD



12 BEAUTIFUL AND DETAILED PAGES

USE WITH ANY NON-FICTION TEXT

USE AGAIN, AND AGAIN, AND AGAIN!







# Credits

**Public Domain:** All images are from public domain. This includes images taken by employees of various US Government agencies, images or material published prior to 1923; or images that have otherwise been released to public domain.

**Commercial:**

• **Images**

- Pixel Scrapper LLC: *This license covers commercial or professional use of an item, or use which generates income or profit. Designers should use this license for anything they distribute, including freebies. This license generally allows you to distribute derivative works ("remixes" of our items) in digital form to other people*

- The Noun Project

• **Fonts:**

- Kimberly Geswein Fonts
- BE Fonts
- Stereotype Fonts

**Recipe:** Created by On Lemon Lane.

**LET'S BE FRIENDS!**

**Facebook:** <https://bit.ly/2P7KgJv>

**Instagram:** <https://bit.ly/2ygUb8F>

**Pinterest:** <https://bit.ly/2Rt3uuL>

**Website:** [www.onlemonlane.com](http://www.onlemonlane.com)

Teaching on Lemon Lane Group

@teachingonlemonlane

Teaching on Lemon Lane