

Name: _____ Date: _____

Math And Recipes

Code: EL1: MA

Introduction: Under the section, "Nature's Supermarket" there is a recipe for Fry Bread. This is a recipe that Nez Perce people have used in the past and continue to use today.

Directions: Using your measurement skills answer the following questions.

1. I want to double my recipe for Fry Bread. Please rewrite the recipe below showing how much I will need of each ingredient.

2. I do not have measuring cups so I will need to use my tablespoons to measure my ingredients. How many tablespoons of vegetable oil equals 1/2 cup?

3. How many tablespoons of baking powder will I need for a **doubled** recipe?

4. I am planning a BIG party and I want to **quintuple** my recipe. Tell me how much I will need of each ingredient using cups & tablespoons and using tablespoons and teaspoons:

Fry Bread using cups & tablespoons

Fry Bread only using tablespoons

Answer sheet

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INTRODUCTION: Under the section, "Nature's Supermarket" there is a recipe for Fry Bread. This is a recipe that Nez Perce people have used in the past and continue to use today.

DIRECTIONS: Using your measurement skills answer the following questions.

1. I want to double my recipe for Fry Bread. Please rewrite the recipe below showing how much I will need of each ingredient.

3 to 4 cups warm water or milk

6 cups all-purpose flour

1 teaspoon salt

2 tablespoons baking powder

4 cups vegetable oil for frying

2. I do not have measuring cups so I will need to use my tablespoons to measure my ingredients. How many tablespoons of vegetable oil equals 1/2 cup?

8 Tablespoons

3. How many tablespoons of baking powder will I need for a **doubled** recipe?

2 Tablespoons

4. I am planning a BIG party and I want to **quintuple** my recipe. Tell me how much I will need of each ingredient using cups & tablespoons and using tablespoons and teaspoons:

Fry Bread using cups & tablespoons	Fry Bread only using tablespoons
15 to 20 cups warm water or milk	120 tablespoons warm water or milk
7 1/2 to 10 cups all-purpose flour	240 tablespoons all-purpose flour
2 1/2 teaspoons salt	1 tablespoon and 1/2 teaspoon salt
5 tablespoons baking powder	5 tablespoons baking powder
10 cups vegetable oil for frying	160 tablespoons vegetable oil for frying

