

Recipe Ratios and Proportions Worksheets



Name _____

Date _____

Use these recipes to answer the questions on the worksheets.

Cupcake Recipe - Serves 11

- 1/2 cup butter or margarine
- 1/2 cup white sugar
- 2 large eggs, lightly beaten
- 1 tsp vanilla extract
- 1/2 cup all-purpose flour
- 1/2 tsp milk
- For the frosting: 1 cup
- 1/2 cup butter, softened

1/2 cup milk
2 1/2 cups icing sugar



Gingerbread Recipe - Serves 10



- 2 1/2 cups plain flour
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 cup white sugar
- 1/2 cup light soft brown sugar
- 1 large egg
- 4 tbsp plain milk

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Cupcake Recipe Questions

1. How many grams of butter would be in each cupcake?

2. How many grams of white sugar would be in 2 cupcakes?

3. How many eggs would be needed to make 21 cupcakes?

4. How many grams of icing sugar would be needed to make 40 cupcakes?

Gingerbread Recipe Questions

1. How many tablespoons of plain milk would be needed to make 5 servings?

2. If 1 tbsp contains roughly 5ml of liquid, how many ml of plain milk does the recipe contain?

3. The recipe uses 120g butter. How many grams would be needed to make 1 serving?

4. What fraction of an egg would be in each serving?

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