

Recipe Ratios and Proportions Worksheets



Name _____

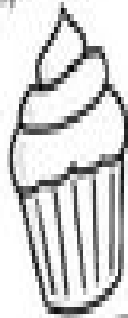
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Use these recipes to answer the questions on the worksheets.

Cupcake Recipe - Serves 11

- 1/2 cup butter or margarine
- 1/2 cup white sugar
- 2 packages egg whites
- 1/2 cup vanilla extract
- 1/2 cup milk
- For the frosting: 1 cup icing sugar

1/2 cup milk
2/3 cup icing sugar



Gingerbread Recipe - Serves 10



- 1/2 cup brown sugar
- 1 egg
- 2 cups ground ginger
- 1 cup ground cinnamon
- 1/2 cup butter
- 1/2 cup light soft brown sugar
- 1 package egg
- 4 cups plain flour

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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 flour would be needed to make 5 servings?

2. If 1 cup contains roughly 50g of liquid, how many ml of plain flour 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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