

3/4 Ironbark – Homework: Term 3, Week 7

Each night – tick when complete	Monday	Tuesday	Wednesday	Thursday
o Spelling – Look, cover, say, write, check				
o Maths facts – quiz yourself, out of order if you can!				
o Read – pick something to read for about 20 minutes				

My Recipe Rules – Part 1:

1. Read the chocolate cake recipe and highlight all the cooking-themed verbs in one colour. List them below; and explain what they mean.

My Recipe Rules - Chocolate Cake

Ingredients

- 200 g butter, chopped
- 100 g dark cooking chocolate
- 60 mL (1/4 cup) water
- 30 g (1/4 cup) cocoa powder, sifted
- 5 mL vanilla essence
- 220 g (1 cup) caster sugar
- 3 eggs, at room temperature
- 115 g (3/4 cup) self-raising flour, sifted

Method

- Preheat oven to 160°C. Brush a deep 22 cm round cake pan with melted butter. Line the base with non-stick baking paper.
- Combine butter, chocolate, water, cocoa and vanilla essence in a medium saucepan. Whisk constantly, over low heat for 6-8 mins or until smooth and well combined. Remove from heat and stand for 10 mins or until mixture is lukewarm.
- Meanwhile: use electric beaters to whisk sugar and eggs in a large mixing bowl until pale and creamy. Whisk in the chocolate mixture until well combined. Add the flour and whisk until combined.
- Pour the mixture into prepared cake pan and bake in preheated oven for 1 hr or until crumbs cling to a skewer inserted into the centre of the cake.
- Remove from the oven and stand in the pan for 15 mins before turning onto a wire rack to cool.



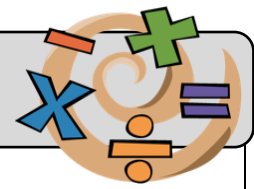
Spelling – Unit 32

ch tch; sh ch ti ci t

List 1 – year 3	<ol style="list-style-type: none"> 1. check 2. change 3. each 4. champion 5. watch 6. picture 7. scratch 8. butcher 9. moisture 10. adventure
List 2 – year 4	<ol style="list-style-type: none"> 1. much 2. chase 3. chicken 4. patch 5. reach 6. feature 7. furniture 8. sandwich 9. manufacture 10. chihuahua

Maths Facts

5	
x	÷
5 X 1 = 5	5 ÷ 5 = 1
5 X 2 = 10	10 ÷ 5 = 2
5 X 3 = 15	15 ÷ 5 = 3
5 X 4 = 20	20 ÷ 5 = 4
5 X 5 = 25	25 ÷ 5 = 5
5 X 6 = 30	30 ÷ 5 = 6
5 X 7 = 35	35 ÷ 5 = 7
5 X 8 = 40	40 ÷ 5 = 8
5 X 9 = 45	45 ÷ 5 = 9
5 X 10 = 50	50 ÷ 5 = 10
5 X 11 = 55	55 ÷ 5 = 11
5 X 12 = 60	60 ÷ 5 = 12



Use your **mathematical measurement knowledge** to expand the abbreviations, convert units of measurement and compare them, and double the measurements to make a bigger cake.

Abbreviations

mL = _____ mins = _____
g = _____ °C = _____
cm = _____ hr = _____

Measurement Comparisons

Use <, > or = to compare each of the amounts.

- (a) 100 g _____ 0.2 kg (f) 300 mL _____ 0.3 L
(b) 10 mL _____ 0.10 mL (g) 500 g _____ $\frac{1}{4}$ kg
(c) 1 kg _____ 100 g (h) 250 g _____ $\frac{1}{4}$ kg
(d) 20 mL _____ 0.2 L (i) 700 mL _____ 7 kg
(e) 10 kg _____ 1000 g (j) 10 kg _____ 1000 g

Double-Up

The original recipe serves 8 people, but you need to bake a cake big enough to serve 16 people. Double each of the ingredients in the cake.

Ingredients

- _____ butter, chopped
- _____ dark cooking chocolate
- _____ (_____ cup) water
- _____ (_____ cup) cocoa powder, sifted
- _____ vanilla essence
- _____ (_____ cups) caster sugar
- _____ eggs, at room temperature
- _____ (_____ cups) self-raising flour, sifted