

## Objective

By the end of this lesson, the student will be able to understand basic measurements and ratios in cooking while also exploring creative writing through a fairy cake theme. The student will bake fairy cakes, applying mathematical concepts, and will write a short story or poem inspired by their baking experience.

## Materials and Prep

- Basic ingredients for fairy cakes: flour, sugar, butter, eggs, baking powder, milk, and vanilla extract.
- Basic kitchen tools: mixing bowl, measuring cups and spoons, whisk, muffin tray, and oven.
- A notebook or digital device for writing.
- Basic understanding of fractions and ratios (e.g., 1 cup = 8 ounces).
- Familiarity with the baking process (mixing, pouring, and baking).

## Activities

- **Measuring Ingredients:** The student will practice measuring the ingredients for the fairy cakes using cups and spoons. This activity will reinforce their understanding of fractions and conversions.
- **Baking Fairy Cakes:** The student will follow a simple recipe to bake fairy cakes. This hands-on activity will help them apply their math skills in a practical way.
- **Creative Writing:** After baking, the student will write a short story or poem about their fairy cakes, incorporating elements of fantasy and imagination.
- **Tasting and Evaluating:** Finally, the student will taste their fairy cakes and evaluate them based on texture, flavor, and appearance, discussing what they might change next time.

## Talking Points

- "When we measure ingredients, we're using fractions. Can you tell me how many cups are in a pint?"
- "Baking is like a science experiment. What do you think would happen if we forgot the baking powder?"
- "While we bake, let's think about the story we want to tell. What kind of magical adventure could these fairy cakes be part of?"
- "As we mix our ingredients, notice how the texture changes. Why do you think that happens?"
- "What flavors do you want to include in your fairy cake? How can we represent those flavors in our story?"
- "Let's talk about presentation. How can we decorate our cakes to make them look enchanting?"
- "What do you think makes a cake a 'fairy cake'? Is it just the name or something more?"
- "After tasting, what would you change about your recipe next time? How can we improve it mathematically?"
- "Can you think of any other recipes where we could apply the same math skills?"
- "How does baking help us understand measurements in a real-world context?"
- "Let's brainstorm some character names for our story. Who would love these fairy cakes?"
- "What's your favorite part of the baking process? Why?"
- "How can we make our story as delightful as our fairy cakes?"
- "Why do you think baking is often associated with creativity?"
- "Do you think there's a connection between math and art in baking? How so?"
- "What's one thing you learned today that you didn't know before?"