

Disclaimer: Activities with children must always be risk assessed, including for allergies or choking. Children must always have adequate supervision. Resources and materials must always be appropriate for children's age and stage of development.

Mother's Day cupcakes

Invite your mothers and other important female family and friends in your children's lives to enjoy a cupcake made and decorated by the children. This simple recipe idea doesn't need weighing scales so the children can be more independent.

Learning aims

- Personal and social – thinking about people who are important to them, making something for somebody else's pleasure
- Mathematical – measures, quantities
- Understanding the world – changes
- Creativity.



Resources

- Aprons, handwashing facilities
- Balance scales (hygienic for food)
- Mixing bowls, mixing spoons, teaspoons
- Cupcake tins, paper cases
- Access to a cooker.

For the recipe:

- Eggs, caster sugar, self-raising flour, soft butter, icing, sprinkles.

Activity outline

1. The recipe makes six cupcakes, so groups of three children can make a cupcake each for themselves and their guest. Remind the children to wash their hands and put on aprons prior to starting the activity
2. Place one egg on one side of the balance scales. Add enough flour on the other side for the scales to balance. Put the flour in a mixing bowl
3. Now add enough sugar to balance with the egg and add the sugar to the bowl
4. Repeat with the soft butter
5. Break the egg and add it to the bowl and mix the ingredients
6. Use teaspoons to share the mixture between the six cupcake cases
7. Cook at 190°C for 10-15 minutes

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8. When cool, encourage the children to decorate the cake for their guest using colours, pictures or sprinkles which they think their guest will like. Decorate one for themselves as well
9. If appropriate, label the cakes with their name and the name of their guest ready for the special occasion.

Extension ideas

- Plan the design for the cupcake topping, explaining why they have chosen them e.g. "I'm using purple. That's my mum's favourite colour."
- Write invitations to their chosen guest
- If the recipe is used regularly, encourage the group of children to complete the recipe on their own. If the cake mixture isn't quite right, talk to them about what went wrong and how they could make it better next time, e.g. remember to add all the ingredients, measure the quantities carefully, take it out of the oven sooner, etc.

Support for this activity

- Publication: [Your essential guide to supporting the home learning environment](#)