

# Tasty Treats



## ACTIVITY

To raise money for a class trip, Room 6 decide to make honey crunch bars to sell from the school tuck shop.

The first day, they double the recipe and make 48 bars. These sell out so quickly that they decide to make 10 times the recipe.

## Recipe for Honey Crunch Bars

125 g	butter
$\frac{1}{3}$ cup	honey
$\frac{1}{2}$ cup	brown sugar
$\frac{3}{4}$ cup	wholemeal self-raising flour
$\frac{3}{4}$ cup	plain flour
$\frac{1}{4}$ tsp	coriander
$\frac{1}{2}$ tsp	cinnamon
$\frac{1}{4}$ tsp	nutmeg
1 pinch	ground cloves
$\frac{1}{4}$ cup	raisins
$\frac{1}{4}$ cup	almonds

Gently bring sugar and honey to the boil, then cool.  
Mix flour and spices and rub in butter.  
Add honey and sugar mixture and then the almonds and raisins. Press into a shallow tin.  
Prick well with a fork and bake at 160°C for 30 minutes.



1. Write out the quantities for double the recipe. (Do not write out the method.)
2. What quantities would Room 6 use for 10 times the recipe?
3. The ingredients for double the recipe cost \$4.50, and Room 6 sold the bars for 50 cents each.
  - a. What profit did they make from the double batch?
  - b. What profit would they make from the next batch (10 times the recipe)?

