Fun with Fractions

Phew! All this learning is making us hungry. Ask a grown-up for help, and we'll make a healthy snack! Fractions are really fun. There are a lot of them in cooking and baking. Knowing your fractions means your recipe will turn out perfectly!

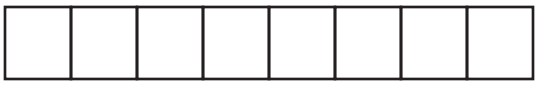
INGREDIENTS:

- 2 cups rolled oats
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/8 tsp. cloves
- 1/8 tsp. allspice
- 1/4 tsp. nutmeg
- 1/4 tsp. ginger
- 1/2 tsp. baking soda
- 1 tsp. vanilla
- 2 eggs
- 1 1/4 cups almond milk
- 1 cup pumpkin puree
- 2 Tbsp. honey
- 3/4 cup pumpkin seeds

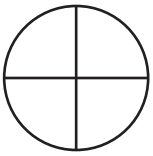
DIRECTIONS:

1. Preheat oven to 400 degrees F. Spray a bread pan with non-stick cooking spray.
2. Whisk together all dry ingredients, except pumpkin seeds.
3. Gently stir in wet ingredients. Fold in pumpkin seeds.
4. Spread evenly in loaf pan. Bake until the top is set and nicely browned, 40-45 minutes.
5. Cool completely before slicing into bars. Wrap individually and store in either the fridge or the freezer for the longest shelf life.

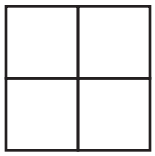
A: Let's start with cloves. Find cloves in the ingredient list to the left, and then color in the number of segments to show the fraction. Finally, complete the fraction on the right side. You can do it!

 = _____

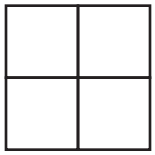
B: Can you make the proper fraction for ginger in our recipe?

 = _____

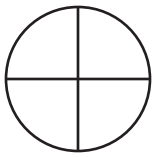
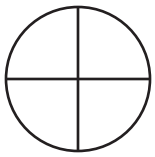
C: How many quarters of a cup of pumpkin seeds do we need for the recipe?

 = _____

D: How many quarters of a teaspoon of baking soda should we use?

 = _____

E: This one's special, it's called a mixed fraction. How many quarters should we fill in to show how much almond milk we need?

  = _____

Here's a bonus fraction – we know you can do it! It's not in our recipe, but we did give you a hint. Can you figure out another fraction that shows the same amount? Try using your division superpowers!

= $\frac{4}{6}$ = _____

answers: A: 1/8; B: 1/4; C: 3/4; D: 1/2; E: 1 1/2; BONUS: 2/3

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