

## How can I use this with my children?

Help your child learn prime numbers by baking prime number, math-licious cookies together.

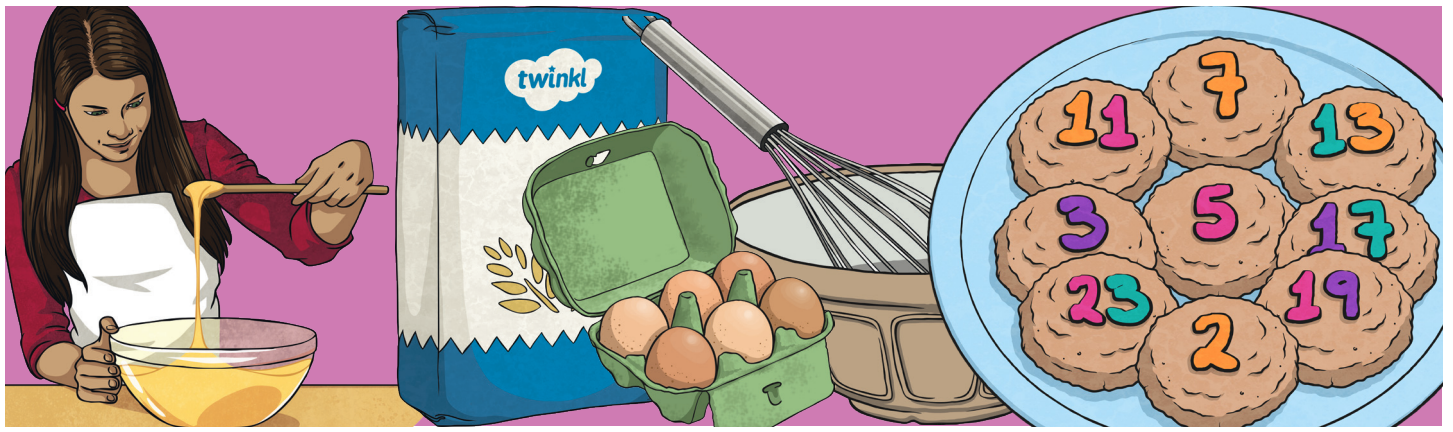
## How does this help my children's learning?

As you and your child bake together, they can practise a range of skills, such as weighing, measuring and reading instructions. With some clever decorating, these cookies are also a great way to reinforce your child's understanding of prime numbers.

## Ideas for further learning:

Test your child on their knowledge of prime numbers by saying a number and asking them to state if it is a prime number or not. Ask them to prove that it is or isn't prime.





# Prime Number Toffee Cookies

## Ingredients

100g plain flour  
 90g rolled oats  
 $\frac{1}{2}$  tsp baking soda  
 pinch of salt  
 60g softened butter  
 200g brown sugar  
 1 tsp vanilla extract  
 1 large egg  
 60g toffee bits  
 cooking oil spray  
 icing sugar and piping bag  
 (or shop-bought icing tubes)

## Equipment

2 large mixing bowls  
 mixer  
 2 baking sheets

## Method

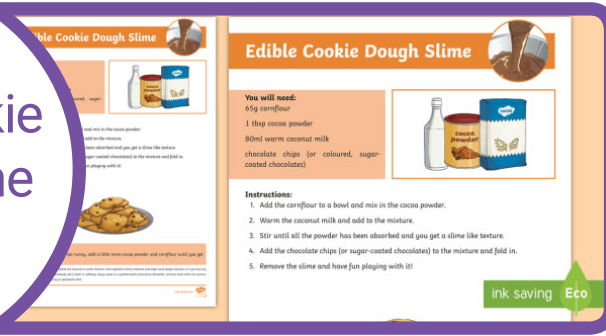
1. Preheat the oven to 180°C.
2. Mix the flour, oats, baking soda and salt in a bowl.
3. In a separate bowl, beat together the butter and sugar with a mixer until it is thoroughly mixed.
4. Add the vanilla and egg and beat well.
5. Add the flour mixture and beat until combined. Stir in the toffee bits.
6. Lightly spray cooking oil onto the baking sheets and spoon the dough into balls, about 5cm apart.
7. Bake for 11 minutes (or until lightly browned).
8. Leave to cool. While the cookies are cooling, you could investigate prime numbers with your child. A prime number is a number that is only divisible by 1 and itself, for example 2.
9. Make the icing according the instructions and add to the piping bag. Use the piping bag (or icing tubes) to add a different prime number to each cookie.

**Tip: Practise reading through the prime numbers once all the cookies have been decorated. Ask your child to close their eyes and say as many prime numbers that they can remember before they get to eat a cookie.**

We hope you find the information on our website and resource useful. The description of any food or drink preparation or consumption activity contained within this resource is intended as a general guide only. It may not fit your specific situation. You should not rely on the resource to be right for your situation. It is your responsibility to decide whether to carry out the activity at all and, if you do, to ensure that the activity is safe for those participating. You are responsible for carrying out proper risk assessments on the activities and for providing appropriate supervision. We are not responsible for the health and safety of your group or environment so, insofar as it is possible under the law, we cannot accept liability for any loss suffered by anyone undertaking the activity or activities referred to or described in this resource. It is also your responsibility to ensure that those participating in the activity are able to do so and that you or the organisation you are organising it for has the relevant insurance to carry out the activity. It is also your responsibility to note that ingredients or materials used might cause allergic reactions or health problems and to ensure that you are fully aware of the allergies and health conditions of those taking part. If you are unsure, always speak to a suitably qualified health professional.

If you enjoyed this resource, why not try...

## Edible Cookie Dough Slime Recipe



**Edible Cookie Dough Slime**

**You will need:**  
65g cornflour  
1 tbsp cocoa powder  
30ml warm coconut milk  
chocolate chips (or coloured, sugar-coated chocolate)

**Instructions:**  
1. Add the cornflour to a bowl and mix in the cocoa powder.  
2. Warm the coconut milk and add to the mixture.  
3. Stir until all the powder has been absorbed and you get a slime like texture.  
4. Add the chocolate chips (or sugar-coated chocolate) to the mixture and fold in.  
5. Remove the slime and have fun playing with it!

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## Lemon Drizzle Cake Recipe Sheet



**Lemon Drizzle Cake**

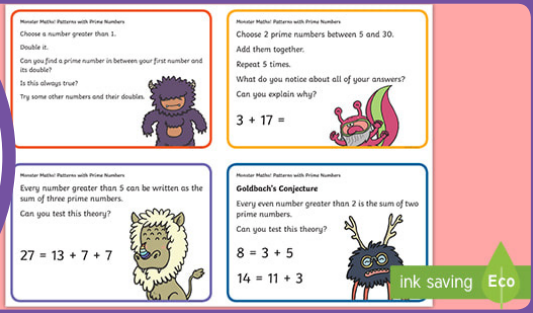
**Ingredients**  
225g self-raising flour  
225g softened unsalted butter  
225g caster sugar  
4 eggs  
grated zest 1 lemon  
juice 1 ½ lemons

**Method**  
1. Preheat the oven to 180°C.  
2. Mix the butter and caster sugar until light and fluffy.  
3. Add 4 eggs, one at a time and mix well.  
4. Sift in 225g flour and add the lemon zest and juice.  
5. Line the loaf tin with your prepared paper and pour the mixture in. Bake for 40-45 minutes, until a skewer inserted into the middle of the cake comes out clean. Leave the cake to cool in the tin.

**For the drizzle topping**  
85g caster sugar  
juice 1 ½ lemons

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## Patterns with Prime Numbers Challenge Cards



**Monitor Maths' Patterns with Prime Numbers**  
Choose a number greater than 1. Double it.  
Can you find a prime number in between your first number and its double?  
Is this always true?  
Try some other numbers and their doubles.

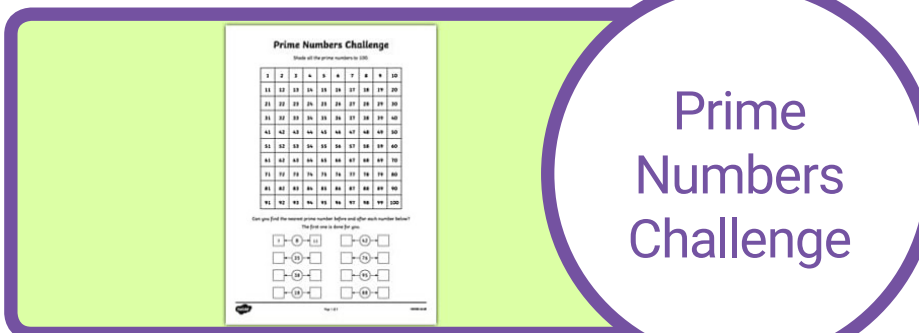
**Monitor Maths' Patterns with Prime Numbers**  
Choose 2 prime numbers between 5 and 30. Add them together.  
Repeat 5 times.  
What do you notice about all of your answers?  
Can you explain why?  
 $3 + 17 =$

**Monitor Maths' Patterns with Prime Numbers**  
Every number greater than 5 can be written as the sum of three prime numbers.  
Can you test this theory?  
 $27 = 13 + 7 + 7$

**Monitor Maths' Patterns with Prime Numbers**  
**Goldbach's Conjecture**  
Every even number greater than 2 is the sum of two prime numbers.  
Can you test this theory?  
 $8 = 3 + 5$   
 $14 = 11 + 3$

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## Prime Numbers Challenge



**Prime Numbers Challenge**  
Circle all the prime numbers to 100.

2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19
20	21	22	23	24	25	26	27	28
29	30	31	32	33	34	35	36	37
38	39	40	41	42	43	44	45	46
47	48	49	50	51	52	53	54	55
56	57	58	59	60	61	62	63	64
65	66	67	68	69	70	71	72	73
74	75	76	77	78	79	80	81	82
83	84	85	86	87	88	89	90	91
92	93	94	95	96	97	98	99	100

Can you find the nearest prime number before and after each number below?  
The first one is done for you.

17 - 13, 19  
23 - 19, 29  
29 - 23, 31  
37 - 31, 41  
41 - 37, 43  
47 - 43, 53  
53 - 47, 59  
59 - 53, 61  
67 - 61, 71  
71 - 67, 73  
73 - 67, 79  
83 - 79, 89  
89 - 83, 97  
97 - 91, 101

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