

5th Grade Print & Google Slides



Print & Digital Versions

CUPCAKES GALORE BAKE SALE

Baker: _____

You must pack all your cupcakes in boxes to deliver to the bake sale. There are two different size boxes you can use. They are shown below. In the chart below, draw two ways you can pack all your cupcakes. Which arrangement leaves the fewest number of empty spaces?

Box A



Number of cupcakes in each box = 8

Box B



Number of cupcakes in each box = 6

Page 7, Version 3



2. Total number of cupcakes to pack: _____

Arrangement 2									

Number of Box A = _____
Number of Box B = _____

Baker: _____

ured in decimals. You decide that it will be easier for you if the ingredients *and* measurements in both of your recipes in the table ents to fraction measurements.

Measurement	Recipe 2 Ingredients	fraction measurement

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CUPCAKES GALORE BAKE SALE

Baker:

Page 4, Version 3

The ingredients in all the recipes are measured in decimals. You decide that it will be easier for you if the amounts are shown in fractions. List all ingredients *and* measurements in both of your recipes in the table below. Then convert all decimal measurements to fraction measurements.

Recipe 1 Ingredients	Fraction Measurement	Recipe 2 Ingredients	Fraction Measurement

Back to Recipe Cards

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Realistic Recipes

CUPCAKES GALORE-RECIPE CARDS

Version 3

Berry Bonanza

Cupcake Ingredients

- 4.5 cups of flour
- 1.25 teaspoons of baking powder
- 1 teaspoon of baking soda
- 1.2 cups of brown sugar
- 12 ounces of melted butter
- 1.5 teaspoons of vanilla
- 3 eggs
- 6 ounces of cooking oil
- 12 ounces of your favorite jam

Buttercream Icing Ingredients

- 1.25 cups of confectioners' sugar
- 7 ounces of butter
- 1.5 teaspoons of vanilla
- 10 ounces of milk

Bake at 350°F for 30 minutes.
Makes 2 dozen cupcakes.



Vanilla Dream

Cupcake Ingredients

- 2.25 cups of flour
- 1 teaspoon of baking powder
- 1.75 teaspoons of baking soda
- 1.50 cups of white sugar
- .5 cup of brown sugar
- 4 ounces of melted butter
- 1.75 teaspoons of vanilla
- 1 egg
- 9 ounces of vanilla yogurt

Vanilla Yogurt Icing Ingredients

- 2.75 cups of confectioners' sugar
- 3.5 ounces vanilla yogurt
- 1.50 teaspoons of vanilla
- 5 ounces of milk

Bake at 325 °F for 25 minutes.
Makes 18 cupcakes.



Copy (Ctrl+C) and Past (Ctrl+v) Recipe Cards to Move to Other Slides!

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Applicable to Real Life & Fun!

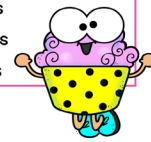
CUPCAKES GALORE BAKE SALE

Baker:

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You decide to make your cupcakes on Saturday. Use the recipe card and the list to the right to help you answer the questions below.

Cupcake	Minutes to prepare recipe
Berry Bonanza	35 minutes
Vanilla Dream	42 minutes
Chocolate Walnut Delight	50 minutes
Cinnamon Sensation	38 minutes



My two recipes: 1.

2.

1. Determine the amount of time it will take to prepare and bake both of your cupcake recipes.

Cupcake 1 _____

Cupcake 2 _____

2. If you begin making cupcake 1 at 9:00 am, what time will it be when the cupcakes come out of the oven?

3. You begin cupcake 2 after lunch at 12:30 pm. What time will you take the second cupcakes out of the oven?

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Challenge!

next to your
Version 3
re to include descriptive



Challenge Activities

CUPCAKES GALORE BAKE SALE Baker:

Challenge 2
Version 3

You are responsible for collecting money for your cupcakes at the bake sale. Look at the cost of each type of cupcake and use the cost to complete the table below. Show all calculations on your scrap paper.

Berry Bonanza = \$1.49

Vanilla Dream = \$1.10

Chocolate Walnut Delight = \$1.75

Cinnamon Sensation = 99¢

Cupcake 1

Total cupcakes I made =

Cost for 1 =

Money earned for selling 10 cupcakes =

Money earned for selling 1/2 of my cupcakes =

Money for selling all but 3 of my cupcakes =

Total earned selling all of my cupcake 1 =

Cupcake 2

Total cupcakes I made =

Cost for 1 =

Money earned for selling 10 cupcakes =

Money earned for selling 1/2 of my cupcakes =

Money for selling all but 6 of my cupcakes =

Total earned selling all of my cupcake 2 =



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FOR THE TEACHER

Cupcakes Galore is a project-based learning activity that involves using the following standards to solve problems related to baking cupcakes to sell at a school bake sale.

- 5.NBT.A.1 Recognize that in a multi-digit number, a digit in one place represents 10 times as much as it represents in the place to its right and $1/10$ of what it represents in the place to its left.
- 5.NBT.A.3 Read and write decimals to thousandths.
- 5.NBT.B.5 Fluently multiply multi-digit whole numbers using the standard algorithm.
- 5.NF.A.1 Add/sub fractions with unlike denominators by replacing given fractions with equivalent fractions, in such a way as to produce an equivalent sum or difference of fractions with like denominators.
- 5.NF.A.2 Solve word problems involving add/sub of fractions referring to the same whole, including cases of unlike denominators.
- 5.NF.B.3 Interpret a fraction as division of the numerator by the denominator. Solve word problems involving division of whole numbers leading to answers in the form of fractions or mixed numbers.
- 5.NF.B.4 Apply and extend previous understanding of multiplication to multiply a fractions or whole number by a fraction.
- 5.NF.B.6 Solve real world problems, involving multiplication of fractions and mixed numbers.
- 5.MD.A.1 Convert among different sized standard measurement units withing a given measurement system and use in multi-step real world problems.

Directions:

1. Assign students to work alone or in small groups.
2. Preview the activity with your students.
3. Allow students class time to complete the activity. This can span over several days.
4. Students will be preparing to bake cupcakes for a school bake sale
5. Students will read and interpret recipes for making cupcakes and icing.
6. Students will solve fraction or decimal problems aligned to the CCSS NF standards.
7. Students have an opportunity to complete extra challenge activities.
8. Students will complete the self-evaluation reflection and evaluation rubric.
9. Allow students an opportunity to share their completed projects.



CUPCAKES GALORE

Your grade is having a bake sale to raise money for a new piece of playground equipment. Two classes have been assigned a baked good to prepare for the sale. Your class is responsible for making cupcakes. The other class will make brownies.

Here are your tasks:

- Read through the entire packet before starting.
- Read all the recipe cards. Review all ingredients and measurements.
- Choose two recipes that you will make for the bake sale.
- Read each page carefully and follow the directions for each step of the task.
- Use scrap paper for all calculations. Label each calculation with the page number.
- Attach your scrap paper to your final project.
- Use models and drawings that illustrate the math when directed.
- Complete the self-reflection and evaluation rubric.



CUPCAKES GALORE-RECIPE CARDS

Version 3

Berry Bonanza

Cupcake Ingredients

- 4.5 cups of flour
- 1.25 teaspoons of baking powder
- 1 teaspoon of baking soda
- 1.2 cups of brown sugar
- 12 ounces of melted butter
- 1.5 teaspoons of vanilla
- 3 eggs
- 6 ounces of cooking oil
- 12 ounces of your favorite jam

Buttercream Icing Ingredients

- 1.25 cups of confectioners' sugar
- 7 ounces of butter
- 1.5 teaspoons of vanilla
- 10 ounces of milk

Bake at 350°F for 30 minutes.

Makes 2 dozen cupcakes.

Vanilla Dream

Cupcake Ingredients

- 2.25 cups of flour
- 1 teaspoon of baking powder
- 1.75 teaspoons of baking soda
- 1.50 cups of white sugar
- .5 cup of brown sugar
- 4 ounces of melted butter
- 1.75 teaspoons of vanilla
- 1 egg
- 9 ounces of vanilla yogurt

Vanilla Yogurt Icing Ingredients

- 2.75 cups of confectioners' sugar
- 3.5 ounces vanilla yogurt
- 1.50 teaspoons of vanilla
- 5 ounces of milk

Bake at 325 °F for 25 minutes.

Makes 18 cupcakes.



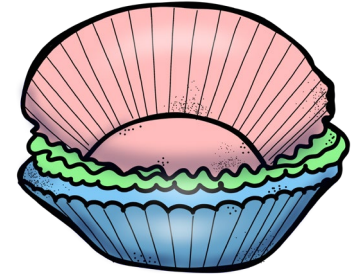
CUPCAKES GALORE BAKE SALE Baker: _____ Page 1, Version 3

Baker:

Page 1, Version 3

1. Read all four recipe cards and decide which two recipes you will make. Write your choices on the lines.
 2. In the table, list ingredients that are in both cupcake recipes. Include the icing.
 3. Write the amount you need for each ingredient in the table below.
 4. Then, add the amounts from both recipes to get a total for each ingredient.
- 

Show all calculations on your scrap paper.



My two recipes: 1. _____ 2. _____

[illegible]

CUPCAKES GALORE BAKE SALE

Baker: _____

Page 5, Version 3

As you begin preparing the cupcakes you notice that you can only find the $\frac{1}{4}$ cup measuring cup. You will have to use it for measuring the flour, sugar, and liquid ingredients. Complete the table below. Then show how many $\frac{1}{4}$ cups you will need for each ingredient for *one* of the cupcake recipes. You may not have every ingredient listed in your recipe. Do not include the ingredients in the icing. On scrap paper, draw a model that shows your thinking for the *flour*.

Cupcake _____

Cupcake ingredients	Is in the recipe, Y/N	Amount in recipe	Number of $\frac{1}{4}$ cups
Flour			
White sugar			
Brown sugar			
Milk			
Oil			
Chocolate			
Jam			

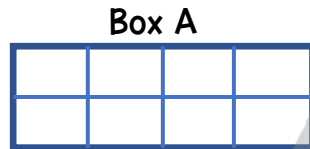


CUPCAKES GALORE BAKE SALE

Baker: _____

Page 7, Version 3

You must pack all your cupcakes in boxes to deliver to the bake sale. There are two different size boxes you can use. They are shown below. In the chart below, draw two ways you can pack all your cupcakes. Which arrangement leaves the fewest number of empty spaces?



Number of cupcakes in each recipe 1. _____ 2. _____ Total number of cupcakes to pack _____

Arrangement 1	Arrangement 2
Number of Box A = _____ Number of Box B = _____	Number of Box A = _____ Number of Box B = _____

CUPCAKES GALORE BAKE SALE

Baker: _____

Page 9, Version 3

Your teacher records the number of cupcakes your class is baking to help her prepare for the Bake Sale. Use the data to answer the questions below.

Cupcake List

Berry Bonanza

Vanilla Dream

Chocolate Walnut Delight

Cinnamon Sensation

Number of batches

17

15

21

13



1. On the day of the sale, Jeremy brought 1 batch of Vanilla Dream cupcakes, but only 19 Berry Bonanza because his dog ate the rest. How many cupcakes did his dog eat? What is the total number of cupcakes that Jeremy brought to the bake sale?

2. Samantha made a double batch of Cinnamon Sensation cupcakes and kept one quarter of the second batch at home for her family.. How many cupcakes did she keep at home? How many Cinnamon Sensation cupcakes did she bring to the bake sale? Draw a model that shows your thinking.

CUPCAKES GALORE BAKE SALE

Baker: _____

Page 11, Version 3

Your teacher made this table to help her plan for how many cupcakes may be sold at the bake sale.

Complete the table to show how many cupcakes there will be for each recipe.

Type of Cupcake	1 batch	4 batches	10 batches	18 batches	25 batches
Berry Bonanza	24 cupcakes				
Vanilla Dream					450 cupcakes
Chocolate Walnut Delight			300 cupcakes		
Cinnamon Sensation	36 cupcakes				



CUPCAKES GALORE BAKE SALE Baker: _____

Challenge 2 Version 3

You are responsible for collecting money for your cupcakes at the bake sale. Look at the cost of each type of cupcake and use the cost to complete the table below. Show all calculations on your scrap paper.

Berry Bonanza = \$1.49

Vanilla Dream = \$1.10

Chocolate Walnut Delight = \$1.75

Cinnamon Sensation = 99¢

Cupcake 1 -----

Total cupcakes I made =

Cost for 1 =

Money earned for selling 10 cupcakes =

Money earned for selling 1/2 of my cupcakes =

Money for selling all but 3 of my cupcakes =

Total earned selling all of my cupcake 1 =

Cupcake 1 -----

Total cupcakes I made =

Cost for 1 =

Money earned for selling 10 cupcakes =

Money earned for selling 1/2 of my cupcakes =

Money for selling all but 6 of my cupcakes =

Total earned selling all of my cupcake 2 =



CUPCAKES GALORE BAKE SALE

Baker: _____

SELF REFLECTION: Write a reflection of your experience with this project. How did you feel about the math problems and activities? Explain what you found easy to do and any difficulties you had while working on this project. Did you enjoy this activity? Why or why not?



Rate this project:

I am ready for something harder

It was just right

I found this very challenging

CUPCAKES GALORE BAKE SALE

Baker: _____

SELF-EVALUATION RUBRIC: Highlight or shade the parts of the rubric that express how you rate yourself on this Project Based Learning Activity.



+	✓	-
I felt very confident about the math in this project.	I felt pretty good about my ability to complete the math in this project.	I felt a lot of the math in this project was too hard for me to do alone.
I understood all of the math and did not need help to complete the problems.	I understand most of the math but needed a little help to solve some of the problems.	I understood some of the math but needed help to complete most of the problems.
I easily used many strategies to solve the math problems efficiently.	I needed some help to determine the best strategies for solving the math problems.	I had trouble understanding the best way to solve many of the math problems.
I feel I am ready for a harder math project.	I feel I would like to spend more time practicing similar math problems.	I feel I need assistance to work on similar math problems

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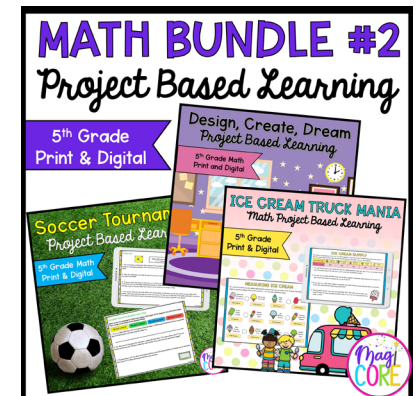
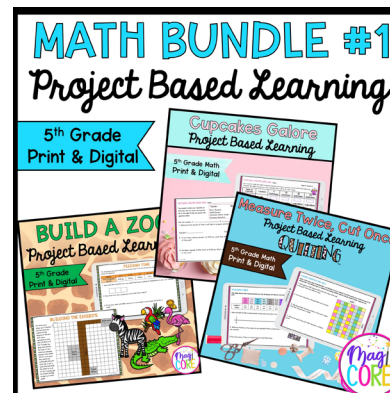
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