



Fudge Fractions!

Printable Fraction Application Activity

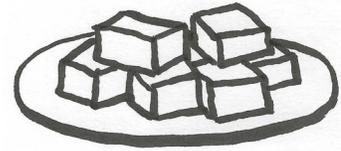


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REV0825

Fudge Fractions!

Sometimes we want to cook for just one person, and sometimes we are cooking for a crowd. When you change a recipe to make more or less food, you are using your fraction skills! Let's practice doubling and halving ingredients with this delicious fudge recipe.



Halving the Recipe

What if you don't have enough milk for a whole batch? Thankfully, you don't have to skip making this treat! Instead, you can halve the recipe and use exactly half of each ingredient.

Write the halved amounts of every ingredient in the first column.



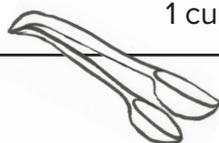
Doubling the Recipe

What if you need to make fudge for a big party? To make sure that everyone gets to try your tasty treat, you decide to double the recipe. That means 2 times each ingredient.

Write the doubled amounts of every ingredient in the second column.
(Remember to double the original recipe, not the halved amounts.)



Halved	Fudge Ingredients (20 servings)	Doubled
	3 cups granulated sugar	
	$\frac{2}{3}$ cup unsweetened cocoa powder	
	$\frac{1}{4}$ teaspoon salt	
	$1\frac{1}{2}$ cups whole milk	
	$\frac{1}{4}$ cup unsalted butter	
	1 cup chocolate chunks	



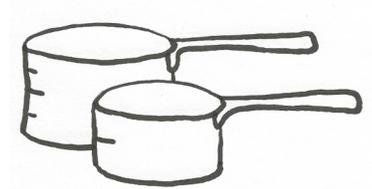
Now it's time to follow these steps to make your own yummy fudge (with adult supervision)!

Step 1: Prep the Pan and Ingredients

- Line an 8-inch square pan with buttered parchment paper.
- In a saucepan, mix sugar, cocoa, salt, and milk with a wooden spoon.

Step 2: Cook the Fudge

- Cook over medium heat, stirring for about 15 minutes until it boils.
- Lower the heat and cook for another 30 minutes without stirring.
- The temperature should reach 235°F.

**Step 3: Cool and Beat**

- Remove from the stove and add the butter and vanilla. **Do not stir.**
- Let the mixture cool for about 30 minutes, until it's room temperature.
- Beat with a wooden spoon for 6-8 minutes until it loses its shine.

Step 4: Finish and Store

- Pour the fudge into your pan, then evenly sprinkle your chocolate chunks over the fudge.
- Once it's completely cooled, cut the fudge into squares.
- Store it in a sealed container at room temperature.

Extension Questions

What do you think might happen if you forget to double one ingredient (like the cocoa powder) when making a doubled recipe?

How many servings would the halved recipe make? How many would the doubled recipe make?

Halved _____

Doubled _____

Answer Key: Fudge Fractions!

Halved	Fudge Ingredients	Doubled
$1\frac{1}{2}$ cups (or $\frac{3}{2}$)	3 cups granulated sugar	6 cups
$\frac{1}{3}$ cup	$\frac{2}{3}$ cup unsweetened cocoa powder	$1\frac{1}{3}$ cup (or $\frac{4}{3}$)
$\frac{1}{8}$ tsp	$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ tsp
$\frac{3}{4}$ cup	$1\frac{1}{2}$ cups whole milk	3 cups
$\frac{1}{8}$ cup	$\frac{1}{4}$ cup unsalted butter	$\frac{1}{2}$ cup
$\frac{1}{2}$ cup	1 cup chocolate chunks	2 cups

Answer Key: Extension Questions

What do you think might happen if you forget to double one ingredient (like cocoa powder) when making a doubled recipe?

**Sample answers: It would not taste as chocolatey.
It would not taste the same.
It might be too runny.**

How many servings would the halved recipe make? How many would the doubled recipe make?

Halved: **10**

Doubled: **40**