

# Math Moment...

In this edition of the Math Moment, we would like to share with you our best wishes for a safe and wonderful Christmas and Happy New Year. To celebrate the season, please find an Advent calendar full of Mathematical activities, games and challenges to do with your child every day until Christmas. There are two provided, one for grades K-6 and another for grades K-6 and grades K-6 another grades K-6 and grades K-6 another grades K-6 and grades K-6 another grades K-6 and grades K-6

Also included are a couple of recipes to try at home. Invite your child to measure the ingredients, roll the dough out and cut their favourite shapes. Ask your child how much of each ingredient you will need if you doubled the recipe or how many cookies will fit on the cookie sheet.

### **Scottish Shortbread Cookies**

1-1/8 cup all-purpose flour + some for kneading ½ cup unsalted butter ¼ cup castor (superfine) sugar

## Directions

- 1. Preheat oven to 325 degrees F.
- 2. Cream butter and sugar. Add flour. Mix well.
- 3. Sprinkle board with flour. Dump cookie mixture and knead for 5 minutes, adding enough flour to make a soft dough. Roll to 1/2 inch thickness. Cut into 3x1 inch strips. Prick with fork and place on ungreased baking sheets.
- 4. Bake at 325 degrees F for 20 to 25 minutes.

**Grades 7-12 Advent Calendar** 



https://nrich.maths.org/12195

For more activities, check out the following link: https://goo.gl/WMFXZu

# **Gingerbread Cookies**

3 cups all-purpose flour

2 tsp ground ginger

1 tsp ground cinnamon

1 tsp baking soda

¼ tsp ground nutmeg

¼ tsp salt

¾ cup butter, softened

34 cup packed brown sugar

½ molasses

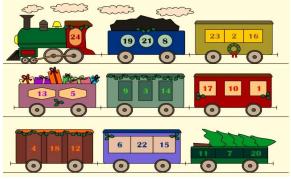
1 egg

1 tsp vanilla extract

### Directions

- Mix first 6 ingredients in large bowl. Set aside. Cream butter and brown sugar in a large bowl until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually mix in dry ingredients until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours.
- 2. Preheat oven to 350 degrees F. Roll out dough to 1/4-inch thickness on lightly floured work surface. Cut into favourite shapes. Place 1 inch apart on ungreased baking sheets.
- 3. Bake 8 to 10 minutes or until edges of cookies are set and just begin to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled cookies as desired.

**Grades K -6 Advent Calendar** 



https://nrich.maths.org/9640