

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 7 – 12. Select the link below the image.

Also included are a couple of recipes to try at home. Invite your child to measure and count out the ingredients. 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. When shopping for ingredients, involve your child when comparison pricing.

Cherry Marshmallow Balls

Ingredients

1-300ml can sweetened condensed milk
1 tsp pure vanilla extract
2 cups graham cracker crumbs
3 cups mini marshmallows
1 cup chopped and well drained maraschino cherries
2 cups approximately of coconut for rolling

Instructions

In a large bowl stir the vanilla extract into the sweetened condensed milk. Fold in the graham crumbs. Add the cherries and marshmallows and fold those in gently. Line a cookie sheet with wax paper. Roll the mixture into about 1 1/2 inch balls and then roll the balls in the coconut. Place on the lined cookie sheet and continue until all the mixture is used. Wash your hands and then pick up each ball and re roll it. You can use more coconut if necessary but this step helps to form the cookies into more uniform balls. Refrigerate or freeze to store.

Pastel Cookies

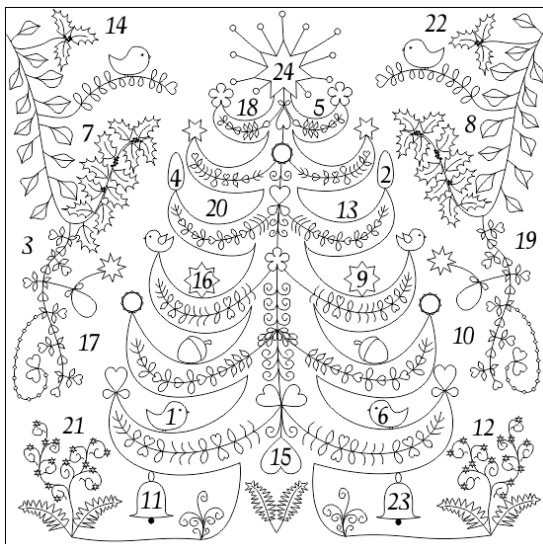
Ingredients

1-3/4 cups flour
1/2 tsp. baking powder
3/4 cup butter, softened
1/2 cup sugar
1 pkg. (85 g) strawberry jelly powder, divided
1 egg
1 tsp. vanilla

Instructions

Pre-heat oven to 400°F.
Mix flour and baking powder. Beat butter in large bowl with mixer until creamy. Gradually add sugar, beating until light and fluffy. Reserve 2 Tbsp. jelly powder. Add remaining jelly powder to butter mixture; mix well. Blend in egg and vanilla. Gradually add flour mixture, beating well after each addition.
Shape dough into 1-inch balls. Place 2 inches apart on baking sheets. Flatten with bottom of clean glass; sprinkle lightly with reserved jelly powder.
Bake 8 to 10 min. or until edges are lightly browned. Cool on baking sheets 1 min.; transfer to wire racks. Cool completely.

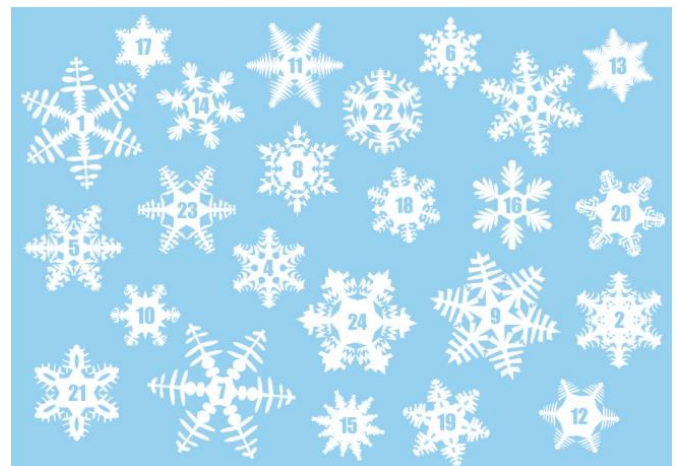
Grades K -6 Advent Calendar



(It's also a printable colouring page!)

<https://nrich.maths.org/adventprimary>

Grades 7-12 Advent Calendar



<https://nrich.maths.org/adventsecondary>