

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. As with tradition, you will find a copy of 2 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 comparing prices and determining a budget.

## Eggnog Snickerdoodles

### Ingredients

1 1/2 cups all-purpose flour  
1 tsp baking powder  
1/2 tsp cream of tartar  
1/2 tsp salt  
1/4 tsp nutmeg  
1/2 cup unsalted butter, softened  
1 cup granulated sugar  
1 egg  
1/4 cup eggnog

### For rolling

1/4 cup granulated sugar  
1/2 tsp cinnamon  
1/2 tsp nutmeg

### Instructions

Preheat oven to 350 F.  
Mix flour with baking powder, cream of tartar, salt and nutmeg in a medium bowl. Beat butter with 1 cup sugar in a large bowl until fluffy. Beat in egg and eggnog until smooth. Gradually beat in flour mixture until combined. Cover and refrigerate until chilled, about 1 hr.  
Mix 1/4 cup granulated sugar with cinnamon and 1/2 tsp nutmeg in a medium bowl. Form dough into 1-in. balls. Roll balls in sugar mixture until coated. Arrange balls, 2 in. apart, on prepared sheets. Cookies will spread as they bake. Bake until lightly golden and crisp around the edges, 11 to 12 min. Let stand on sheets for 1 min, then transfer to a rack to cool completely. Store in an airtight container.

## Candy Cane Cookies

### Ingredients

2 1/2 cups all-purpose flour  
1/2 tsp baking powder  
1/2 tsp salt  
1 cup unsalted butter, softened  
3/4 cup granulated sugar  
1 egg  
1/2 cup finely chopped candy canes

### Instructions

Preheat oven to 350 F.  
Stir flour with baking powder and salt in a medium bowl. Set aside. Add 1/2 cup finely chopped candy canes to the flour mixture. Beat butter with sugar in a large bowl until fluffy. Beat in egg. Gradually beat in flour mixture, just until combined.  
Gather into a ball. Divide dough in half, then roll each portion into a 2-inch-wide log. Wrap logs in wax paper and twist ends. Chill until firm, 1 to 1-1/2 hours.  
Position racks in top and bottom thirds of the oven. Slice cookies into 1/4-inch rounds and arrange 1 inch apart on prepared sheets. Bake until cookies are golden, 10 to 12 min. Let cookies cool on sheets for 1 min, then transfer to a wire rack to cool completely. Repeat with remaining dough. Cookies will keep well, stored in an airtight container.

## #MathFail?

Is the following image an error or a misconception? Have you ever noticed advertisements like this? What other #mathfails? will you notice when shopping this holiday season?



[Source](#)

Check out the following Advent Calendars with 24 days of Math fun courtesy of [rich.maths.org](http://rich.maths.org)! Each activity below includes an interactive game or puzzle to explore. Click the image to explore more.

### For Grades K - 6



### For Grades 7 - 12

