



Valentine

CUPCAKES

PROJECT BASED
LEARNING ACTIVITY





VALENTINE CUPCAKES

Your class is having a Valentine's Day party. You signed up to bring the Valentine cupcakes to the party. The party is tomorrow, and you have a lot of prep work and baking to do! It is best you get started now!



CUPCAKE RECIPE CARD

Below is the recipe card for the Valentine's Day cupcakes.
measurements for each ingredient.

VALENTINE'S DAY CUPCAKES

INGREDIENTS:

4 cups Flour
2 cups Sugar
2 cups Butter
4 tsp Baking Powder
1 tsp Salt
4 Eggs
2 cups Milk
2 tsp Vanilla
2 cans Frosting
24 Valentine Toppings

BAKING DIRECTIONS:

1. Preheat oven to 375°F.
2. Place paper liners in cupcake tins.
3. Cream the butter and sugar.
4. Beat in eggs one at a time.
5. Add flour, baking powder, and salt, alternating with milk.
6. Beat well; stir in vanilla.
7. Pour mixture evenly into the pans and bake for 20 minutes.
8. Let cupcakes cool for an hour before frosting and decorating.



CUPCAKE RECIPE CARD

Below is the recipe card for the Valentine's Day cupcakes. Pay close attention to the measurements for each ingredient.

VALENTINE'S DAY CUPCAKES

Bake Time: 20 mins
Yields : 24 Cupcakes

INGREDIENTS:

4 cups Flour
2 cups Sugar
2 cups Butter
4 tsp Baking Powder
1 tsp Salt
4 Eggs
2 cups Milk
2 tsp Vanilla
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NOT SO WIMPY TEACHER

This resource includes a colored digital version and a black and white printable version.

DIFFERENTIATION

You will notice there are three different recipe one makes 24 cupcakes. The second one makes one the students will have to double the recipe/ The last one makes 6 cupcakes, and the student

DIFFERENTIATION

This resources was created for 2nd - 5th grade students in mind. Some of the activities have been differentiated to be used across different grade levels.

DIFFERENTIATION

graphing activities. One is a bar other is a pictograph.

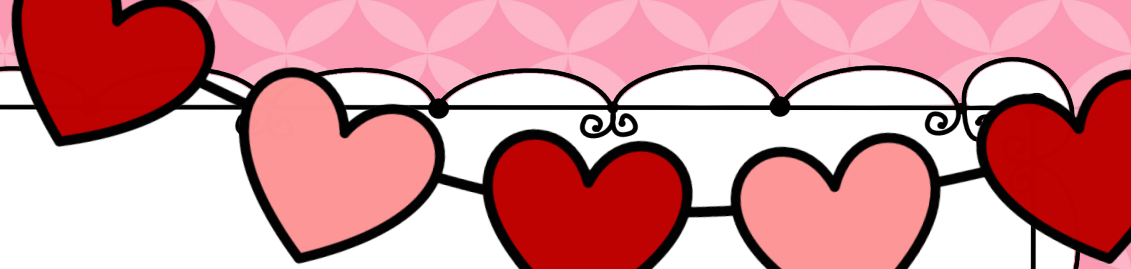
DIFFERENTIATION

There are two different fraction activities. One asks for the fraction and the other asks the fraction as well as to simplify the fraction.

DIFFERENTIATION

There are two different baking schedule activities using different elapsed times. This activity also allows students to choose their baking time. Students' answers will vary.

This resource includes ways to differentiate the activity to make the resource challenging for a variety of grade levels.



How to

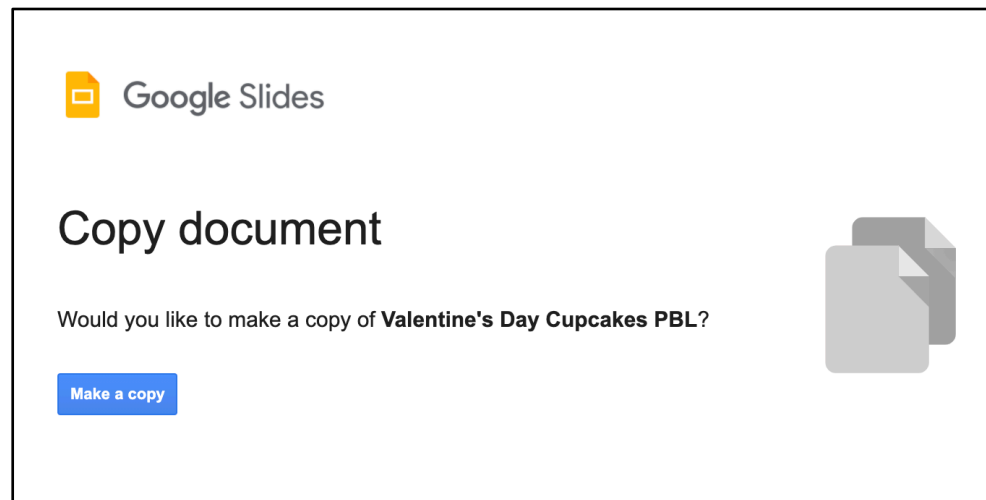
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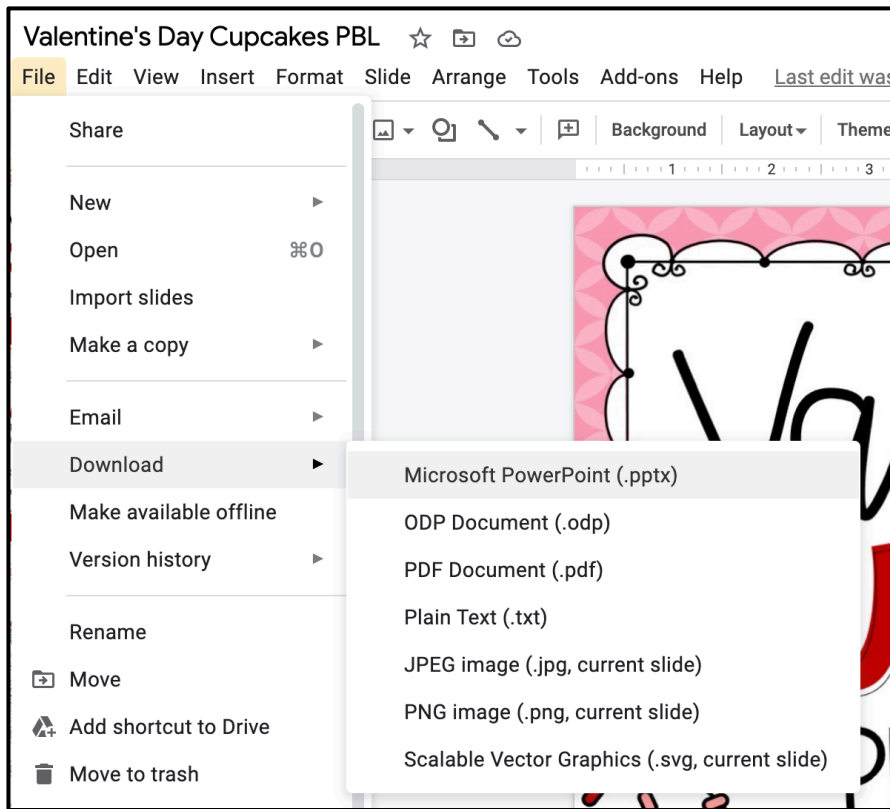


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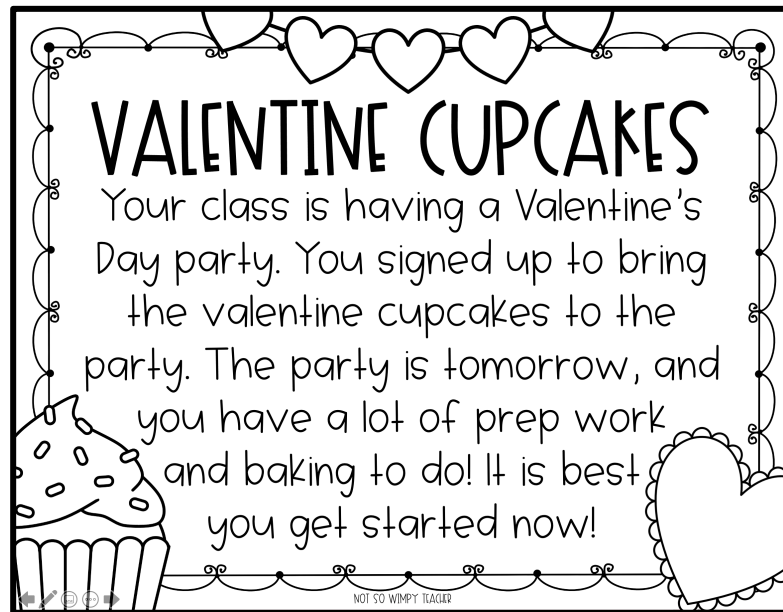
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ANSWER

KEY

CUPCAKE GRAPHING

Use the total numbers from the class list to graph the cupcake choices on the bar graph.



Heart Topper



Cupid Topper



Heart Sprinkles



Monster Love



CUPCAKE INGREDIENTS

It is time to get all the ingredients from the grocery store. Look back at the recipe card to help you know how much of each ingredient you need to buy.

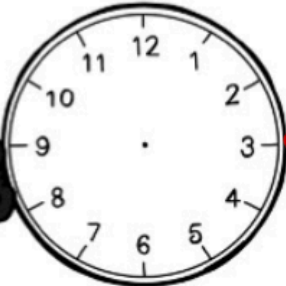











INGREDIENTS	PRICE	QUANTITY	TOTAL COST
Flour	\$ 1.00	4	\$ 4.00
Sugar	\$ 2.00	2	\$ 4.00
Butter	\$ 3.00	2	\$ 6.00
Baking Powder	\$ 1.00	4	\$ 4.00
Salt	\$ 1.00	1	\$ 1.00
Eggs	\$ 1.00	4	\$ 4.00
Milk	\$ 2.00	2	\$ 4.00
Vanilla	\$ 2.00	2	\$ 4.00
Frosting	\$ 2.00	2	\$ 4.00
Toppings	\$ 1.00	24	\$ 24.00
Total Grocery Cost			\$ 59.00

BAKING SCHEDULE

You get home for school at 3pm and your bedtime is 8pm. The schedule below has the steps and the time it takes to complete them. Figure out what time you will start baking. The cupcakes must be done before it's time for bed. Fill in the analog and digital clock for each step.

I will begin baking at # : #

STEP 1: Gather ingredients and make the batter	STEP 2: Bake the cupcakes in the oven at 350°.	STEP 3: Take the cupcakes out to cool.	STEP 4: Frost the cupcakes and add the toppings.	STEP 5: Clean up all the dishes and kitchen mess.
45 minutes	20 minutes	60 minutes	45 minutes	30 minutes
				
				
# : #	# : #	# : #	# : #	# : #



ANSWERS
WILL VARY

THANK you!

Note from the seller:

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♥ Jamie

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