

## Grandma Ferguson's Old Fashioned Shortbread Fingers

Make a wonderful tasty treat whilst converting ounces to grams and inches to centimetres, measuring, timing and multiplying fractions by fractions.



This old shortbread recipe makes delicious biscuits but the measurements are in ounces and inches.

Convert the measurements to grams and centimetres, then read and follow the recipe.

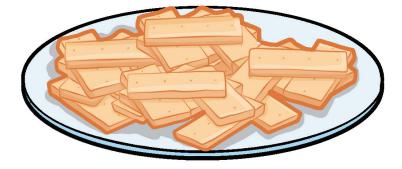
#### Top tip

#### To convert ounces to grams

I ounce is the same as about 30 grams. So to convert ounces to grams, multiply the amount of ounces by 30.

#### To convert inches to centimetres

I inch is the same as about  $2\frac{1}{2}$  centimetres. So, to convert inches to centimetres, multiply the amount of inches by  $2\frac{1}{2}$ .





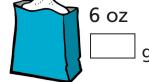


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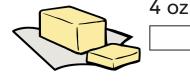


Use this recipe to practice converting measures. Ask an adult to help you.

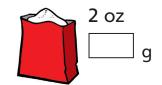
Measure out:



plain flour



butter or margarine cut into small chunks

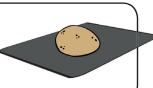


caster sugar (plus a little extra to sprinkle on top)

Mix together the sugar and flour in a large bowl.

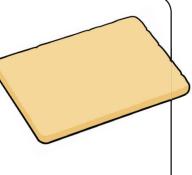


- Add the butter to the bowl and rub it into the sugar and flour mix with your fingers. Repeat until the mixture looks like sand.
- 4. Shape the mixture into a smooth ball and put it onto a baking tray.



5. Use a rolling pin to gently roll it flat. Aim for a shape that is roughly rectangular. Leave it quite thick: about  $\frac{1}{2}$  an inch, even at the edges.

 $\frac{1}{2}$  an inch =  $\boxed{\phantom{a}}$  centimetres



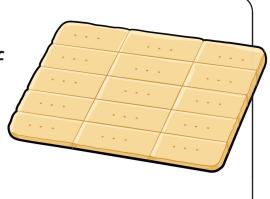


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6. Use an ordinary dinner knife to mark out a grid of rectangular finger shapes on the mixture. Lightly prick the top of the mix all over with a fork.



7. Ask an adult to bake it at 160°C, 325°F or Gas Mark 3 for 20 – 30 minutes. The biscuits are ready when they are a pale golden colour.



- 8. Take the biscuits out of the oven and sprinkle a little caster sugar on top.
- 9. When the biscuits have cooled, cut out the shortbread finger rectangles and enjoy a tasty treat!