



Take It Outside: Winter

Creative: Hibernation Cakes



Introduction

Did you know that only three British mammals hibernate in winter? The hedgehog, dormouse and bat all go to sleep over winter. These hibernation cakes are perfect for a tasty treat after a bracing winter walk.

You will need:

This recipe should make around 24 cakes.

- 110g of softened margarine
- 110g of caster sugar
- 2 eggs, beaten
- 1 tsp vanilla extract
- 110g self-raising flour
- 1-2tbsp milk
- Paper cupcake cases
- 2, 12-hole muffin trays
- A packet of jelly teddy bears, chocolate drops or small animal biscuits (one for each cake)



Key Questions

- Why do some mammals hibernate?
- What is a mammal? Can you name any?
- How much more do we need?
- Can you measure accurately?

Method

1. Preheat the oven to 180°C and put the paper cases into each hole in the muffin trays.
2. Cream the margarine and sugar in a bowl.
3. Next, stir in the beaten eggs, a little at a time, then add the vanilla extract.
4. Then, fold in the flour. You may wish to add a little of the milk if the mixture is too thick.



5. Spoon the mixture into the paper cases, until each one is half-full.
6. Now, take your jelly teddy bears (or alternative) and gently, push them into the centre of the mixture in each paper case.
7. Bake for 8-10 minutes, until the tops are golden brown and a skewer comes out cleanly.
8. Set aside to cool.

This would be the perfect time to explore outside to see if there are signs of animals outside in winter. What can you see? Can you find evidence of animals? Where would be a good place to hibernate in your outside area?

9. When it's time to eat, look out for the treat hidden and hibernating in your cake.

Ways to Support

Have the ingredients already portioned. Work in mixed ability, small groups.

Ways to Extend

Add some maths to this challenge. Get the children to measure and weigh the ingredients. Ask questions of a mathematical nature, for example, if this recipe makes 24 cakes, how much more will we need to mix up to feed our class?

Curriculum links

Design & Technology: Understand the principles of a healthy and varied diet to prepare dishes.