Art and Culture

# DESSERTS Around the World

## Comparing Fractions

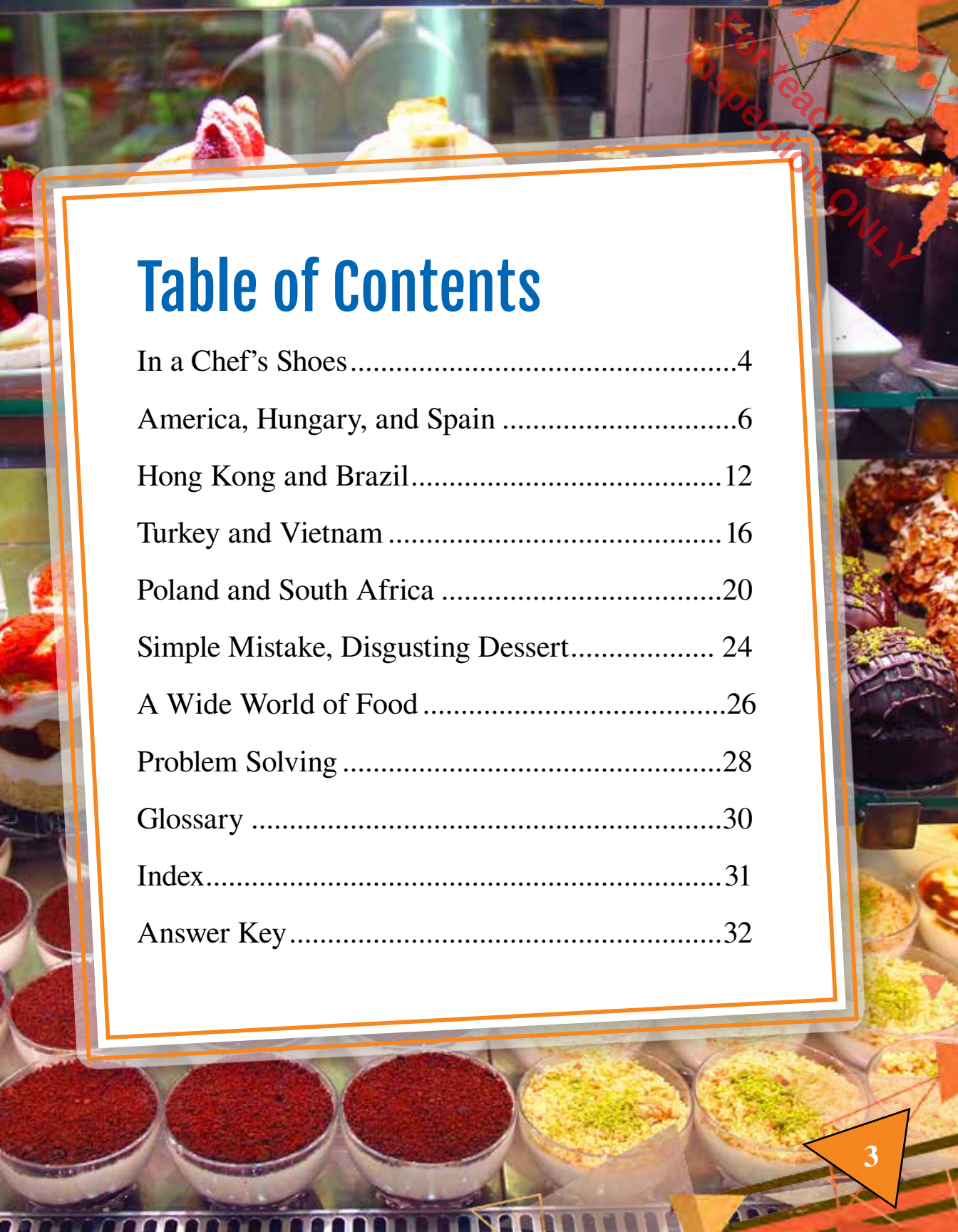








Monika Davies



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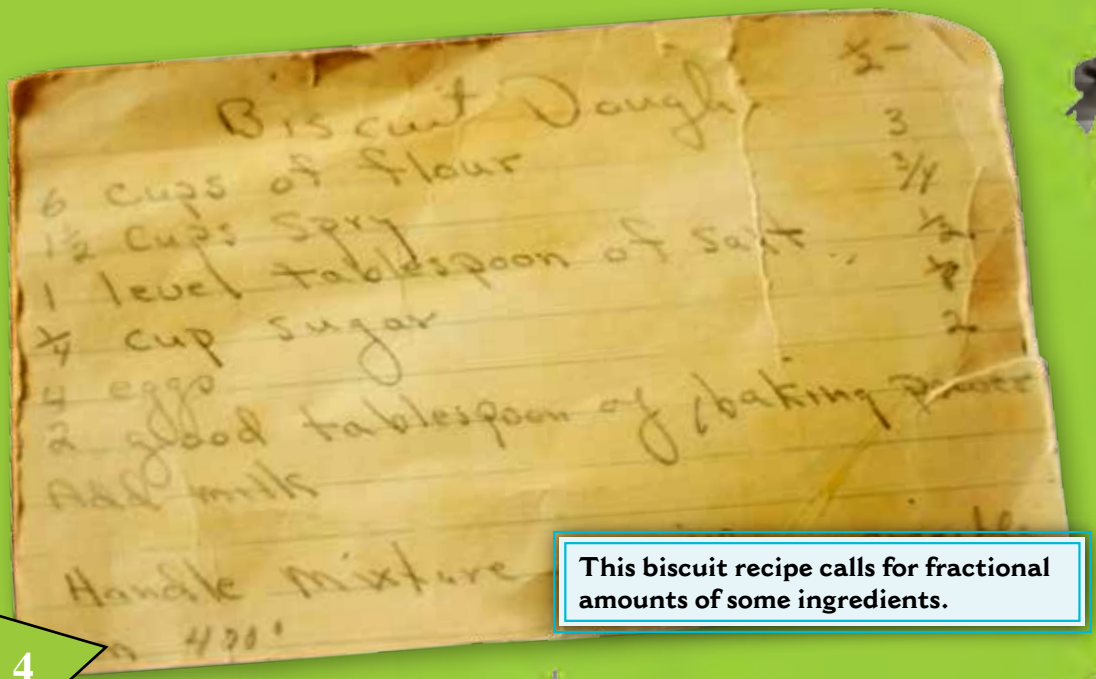
Answer Key ..... 32

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# In a Chef's Shoes

People around the world enjoy the **culinary** arts. Some bake treats that tantalize your taste buds. Others make pastries with colors that catch your eye. But, there is one part of making sweet treats that everyone can agree on: every chef needs to use **fractions**!

Recipes are like road maps. They take people on tasty trips. Without a recipe, some chefs might end up lost. They would not know how much flour to use. They would not know which ingredients to add. Fractions are a part of many recipes. Chefs need to master them. Fractions help chefs make sure recipes are successes.




This biscuit recipe calls for fractional amounts of some ingredients.



There are hundreds of recipes for French macarons.

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# America, Hungary, and Spain

Buckle up! Our road trip of world desserts begins now. The treats from the first three countries are baked to a golden brown.

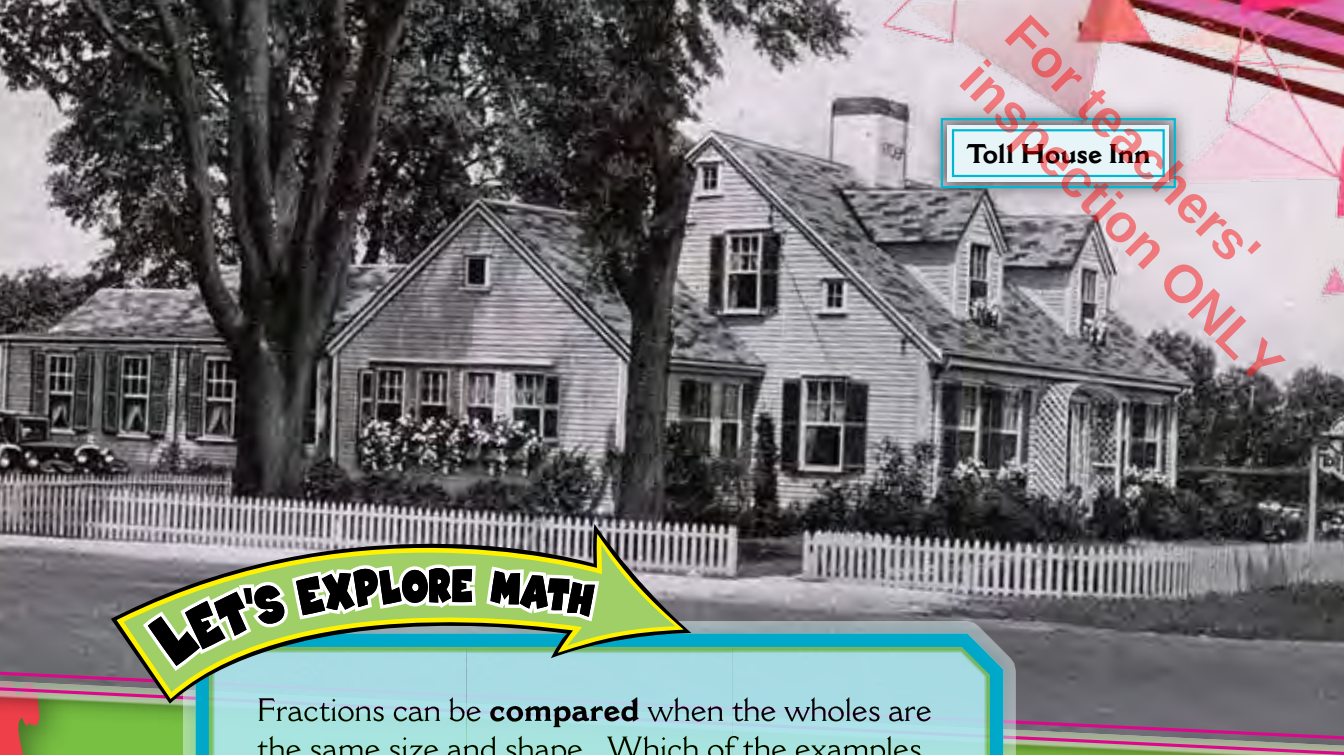
## America's Chocolate Chip Cookies

Chocolate chip cookies are less than 100 years old. Their story began in the 1930s. That's when Ruth Graves Wakefield created America's favorite cookie. She owned a lodge called the Toll House Inn.

Wakefield's famous cookies were a lucky mistake. She was making cookies for her guests one day. But, she ran out of baker's chocolate. She looked through her shelves to find something she could use in its place. In the end, she cut up a chocolate bar. Ruth thought the pieces would melt. Instead, they stayed as chips! The chocolate chip cookie was born.



Ruth Graves Wakefield




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## LET'S EXPLORE MATH

Fractions can be **compared** when the wholes are the same size and shape. Which of the examples can be used to compare fractions?

**A.**



**B.**



**C.**



**D.**








# Hungary's Sweet Strudels

The apple strudel loves to cross borders. It was probably born in Hungary. Then, it found its way into Austrian cafés. Germans enjoy strudels, too. In fact, *strudel* is the German word for whirlpool. When apples and dough were put together, the swirls made some early German bakers think of whirlpools.

To make apple strudels, pastry chefs need to bring their "A" game. The perfect strudel takes patience. First, chefs **knead** the dough. Then, they use rolling pins to flatten it. Chefs then stretch the dough thin. They can tell it is thin enough when they can read their writing through the dough! Next, they butter the dough. Then, they add the apple filling. They carefully use a piece of cloth to roll the pastry into a sweet cocoon and bake it until it is golden brown. At long last, they grab a fork and dig in!

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A baker rolls an apple strudel into shape.