

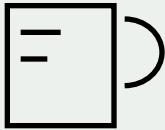
Half a Recipe, Whole Snack

20 minutes | Beginner | Pencil; measuring cups optional

The original fruit salad serves four. Make the recipe serve two.

APPLE

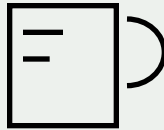
2 cups



Half: ____ cup(s)

PEAR

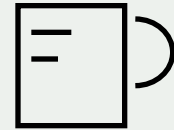
1 cup



Half: ____ cup(s)

BERRIES

1/2 cup



Half: ____ cup(s)

DISCOVER > PREDICT > SOLVE > EXPLAIN

Half of 4 spoonfuls is 2 spoonfuls. Predict: will you use more or less fruit?

Draw two cup shapes. Shade half the original apple amount.

Why should every ingredient be halved, rather than only one?

Use adult-prepared fruit; check allergies. This is a no-heat recipe. Oven temperature and cooking time do not automatically halve.

Explain it. Try it with permission. Teach someone else.

Half a Recipe, Whole Snack

7-9 | Discoverers | Kitchen | Keep this page separate from the challenge

WHAT THIS BUILDS

Following a clear process and using practical information to make safer choices.

ANSWERS AND REASONING

Apple: 1 cup. Pear: 1/2 cup. Berries: 1/4 cup. Halve every ingredient to keep proportions consistent. Cooking time and equipment do not always scale the same way.

SUPPORT AND BOUNDARIES

Use prepared fruit with adult supervision, check allergies, and use age-appropriate pieces. This is a no-heat example; do not assume halving oven temperature or cooking time is correct.

REAL-WORLD MISSION

Use measuring cups and water at a sink to compare 1 cup, 1/2 cup, and 1/4 cup. Dry the floor after spills.

GROWN-UP DISCOVERY

A recipe is a ratio as well as a list. Ask: Which recipe did you learn by watching someone?

AFTER THE MISSION

One thing we noticed: _____

One thing we would try differently: _____

Child: I can explain it / I want another practice / I need help.