

St. Mary's Mathematical Reasoning Bake Off Report: Shepherd's Class

On Tuesday, 4th March, Shepherds Class engaged in an exciting educational activity by taking part in the St. Mary's Mathematics Reasoning Bake Off. The primary aim was to raise funds for CAFOD, fostering both charitable spirit and teamwork among the students, whilst also competing to win the school competition.



During a class vote, the children decided that they would like to make a variety of cheesecakes to sell. After being split into teams, students enthusiastically discussed their choices of ingredients and recipes for creating exquisite cheesecakes. The preparation process was not only enjoyable but also provided valuable opportunities for communication, cooperation and learning.

The Bake Off effectively incorporated essential mathematical skills, as students practised measuring and weighing ingredients with accuracy. They estimated quantities and approximated serving sizes, reinforcing their understanding of these fundamental concepts. The collaborative environment encouraged teamwork, enabling students to support one another while applying their mathematical knowledge in a practical context.



The event was a fantastic success, blending the joy of baking with some serious math skills. The students had a fantastic time and were crowned the St. Mary's Bake Off Champions of 2025 for their excellent creations!



Blueberry Cheesecake



Oreo Cheesecake



Malteser Cheesecake



Biscoff Cheesecake



If you would like to try to make some of Shepherd's Class's delicious cheesecake recipes at home, you will find them at the end of this report!

Golden/Original Oreo Cheesecake

Ingredients

For the base:

- 75 g Butter, Unsalted, melted
- 150 g Oreos, Crushed

For the cheesecake filling:

- 300 ml Double cream
- 400 g Full fat cream cheese
- 250 g Oreos, Crushed very finely

For the decoration:

- 150 g Dark/White chocolate, Melted and cooled
- 12 Mini Oreos, About x3 bags

Instructions

1. Combine the crushed Oreo biscuits with the melted butter and press into a tin. Chill in the fridge while you make the topping.
2. Pour the double cream into a bowl, add the cream cheese and whisk until it's very thick - almost the consistency of ice cream. Use an electric whisk if you have one.
3. Carefully fold in the crushed Oreos.
4. Remove the base from the fridge and add the cheesecake mixture, smoothing the top.
5. Pop into the fridge for at least 3 hours (or overnight is much better if you don't need it until the next day).
6. When you ready to serve the cheesecake, melt the dark chocolate. You can do this a bowl over a pan of boiling water, or in the microwave. To microwave heat in 30 second blasts, stirring carefully in between until the chocolate is melted.
7. Remove the cheesecake from the tin, drizzle over (or use a piping bag if you prefer) the melted dark/white chocolate and evenly space 12 mini Oreos around the edge.
8. Store the cheesecake in the fridge until ready to serve.



Maltesers Cheesecake

Ingredients

- 175g (9oz) dark chocolate digestive biscuits
- 75g (2 1/2oz) butter, melted
- 400g (14oz) cream cheese
- 100g (2 1/2oz) icing sugar, sifted
- 5ml (1 tsp) vanilla essence
- 300ml (10fl oz) double cream
- 150g (5oz) Maltesers, crushed
- Extra Maltesers and milk chocolate, for decorating



Instructions

1. Crush the biscuits in a sealable plastic bag with a rolling pin, until everything turns into crumbs.
2. Mix the butter with the crumbs.
3. Spoon the mixture into the base of a 23cm (9in) springform cake tin and level with the back of a spoon.
4. Combine the cheese, sugar and vanilla in a bowl and beat until well combined.
5. Pour the cream in another bowl and whisk until peaks form.
6. Gently fold the cream into the cheese mixture, then add the crushed Maltesers and incorporate.
7. Spoon the cheesecake filling on top of the biscuit base and spread evenly.
8. Place in the fridge for at least 6 hours, but preferably overnight, to set.
9. Once set, release the side of the cake tin and place on a serving plate.
10. Decorate with whole Maltesers. Melt milk chocolate and sprinkle on top. Enjoy!

Strawberry/Blueberry Cheesecake

Ingredients

For the base:

- 200 g Digestive biscuits, Crushed
- 80 g Unsalted butter, Melted

For the cheesecake filling:

- 300 ml Double cream
- 400 g Full fat cream cheese, See notes
- 100 g Icing sugar, Sifted
- 400 g Strawberries/blueberries, Finely chopped and drained

For the topping:

- 200 g Strawberries/blueberries, Leave some whole and halve the rest

Instructions

1. Combine the crushed digestive biscuits with the melted butter and press into a tin. Chill in the fridge while you make the topping.
2. Finely chop the strawberries and place in a sieve, discard the juice and set the strawberries aside while you continue with the next step.
3. Pour the double cream into a bowl, add the cream cheese, icing sugar and whisk until it's very thick - almost the consistency of ice cream. Use an electric whisk if you have one.
4. Carefully fold in the chopped strawberries.
5. Remove the base from the fridge and add the cheesecake mixture, smoothing the top.
6. Pop into the fridge for at least 4 hours (or much better, overnight).
7. Remove from the tin, top with the remaining strawberries before serving.



Biscoff Cheesecake

Ingredients

For the base:

- 200 g Biscoff biscuits , Crushed
- 80 g Unsalted butter, Melted

For the cheesecake mixture:

- 300 ml Double cream
- 400 g Full fat cream cheese
- 200 g Biscoff spread

For the topping:

- 150 g Biscoff spread, Melted
- 50 g Biscoff biscuits, Crushed

Instructions

1. Combine the crushed biscoff biscuits with the melted butter and press into a tin. Chill in the fridge while you make the topping.
2. Pour the double cream into a bowl, add the cream cheese and Biscoff spread. Whisk until it's very thick - almost the consistency of ice cream. Use an electric whisk if you have one.
3. Remove the base from the fridge and add the cheesecake mixture, smoothing the top.
4. Pop into the fridge for at least 3 hours (or overnight is much better if you don't need it until the next day).
5. When you are almost ready to serve the cheesecake, melt the Biscoff spread very gently in a pan. (Don't let it get hot.)
6. Remove the cheesecake from the fridge and, while still in the tin, pour the melted Biscoff over the top. Smooth it out very gently with the back of a spoon, until the top is completely covered. (Take care not to touch the cheesecake mixture.) Sprinkle the remaining crushed biscuits around the edge.
7. Return the cheesecake to the fridge for at least a further hour if you have the time. You could cut it sooner but it won't be as neat.

