



Clue-Dough Carrot Cake

A delicious and suprisingly healthy snack - by replacing the butter with banana we can make this a healthy treat. Try transforming your cake into a game by decorating with either a picture and cutting to make a Jigsaw puzzle or try our Tangram idea.

Share your photos with us using [#MathsEveryoneCanAtHome](#)

Maths Aims:

To weigh different quantities of ingredients, measuring in grams.

To create a pattern or puzzle to solve (Jigsaw or Tangram).

Ingredients:

- 200g self-raising flour
- 40g of sugar
- 1tsp of baking powder
- 1tsp of cinnamon
- 2 soft bananas
- 1 large carrot
- 2 eggs

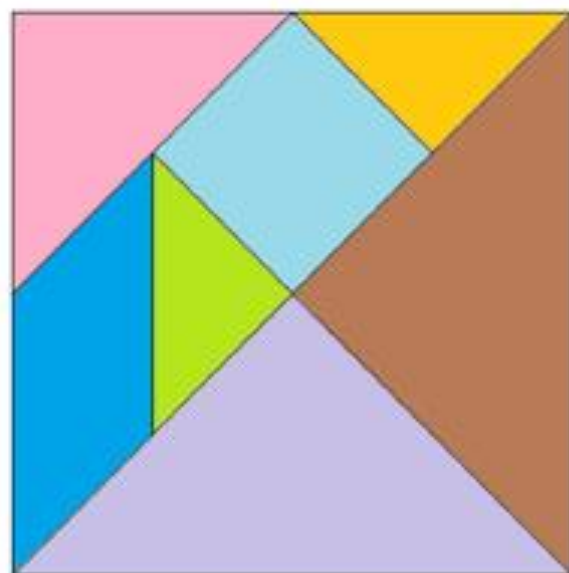
Optional: Icing Sugar

What we need to do:

- Pre-heat the oven to 170C.
- Peel and grate the carrot - leave to one side.
- Add in the banana and with a fork or masher, mash the banana until smooth.
- Weigh in 200g of self-raising flour, 40g sugar, the baking powder and the cinnamon.
- Add in the grated carrot.
- Finally, add the 2 eggs and mix. Mix to a smooth, runny batter.
- Spoon into a square cake tin (if possible).
- Bake in the oven for approximately 20 minutes. Test the middle of the muffin to see if it's spongy.

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Q1. Here is a tangram.



(a) What shapes can you see?

What way can you sort your shapes?

Q2. Cut out your cake so it looks like the tangram.

Can you make any of the following shapes?

A boat

A cat

A house

Q3. What other shapes can you make?