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.