

## Harriet Hedgehog

Serves about 10.

### Ingredients:

175g (6oz) margarine  
175g (6oz) caster sugar  
2 eggs, size 3  
150g (5oz) self-raising flour  
5ml (1 tsp) baking powder  
25g (1oz) Cadbury cocoa  
1 small orange  
Orange food colouring  
350g (12oz) chocolate butter icing  
2 large packets Cadbury milk chocolate Buttons  
1 glacé cherry  
2 roasted coffee beans, raisins or small sweets



## Chocolate Calculator Cake

Serves 15.

### Ingredients:

50g (2oz) margarine  
125g (4oz) soft brown sugar  
150g (5oz) self-raising flour  
1.25ml (1/4 tsp) bicarbonate of soda  
1 egg  
2 ripe bananas  
2.5ml (1/2 tsp) vanilla essence  
100g (3 1/2oz) Cadbury Dairy Milk chocolate  
40-60ml (2-3 Tbs) milk

### Filling and icing:

1 large Cadbury Flake  
1 pkt dessert topping mix  
125ml (1/4 pt) cold milk  
60ml (3 Tbs) Cadbury Drinking Chocolate  
1 large packet Cadbury Buttons (milk chocolate)



## Questions about the Hedgehog Cake

1. How many grams of margarine would be in each serving of cake?
2. How many grams of cocoa would be in each serving of cake?
3. What fraction of the orange would be in each serving of cake?
4. What fraction of a packet of Chocolate Buttons would be in each serving of cake?
5. If 150g is equivalent to 5oz, what is the ratio of grams to ounces in its simplest form?
6. Which is the imperial unit of measurement used in the recipe?
7. This recipe is for a cake that serves 10 people. How much flour would you need to use if you wanted it to serve 15 people?
8. How much chocolate butter icing would you need?
9. How much baking powder would you need to make a cake that serves 20 people?
10. How much sugar would you need?

## Questions about the Calculator Cake

11. How many grams of flour would be in each slice of cake?
12. What fraction of an egg would be in each slice?
13. The recipe says to use between 40 and 60ml of milk. How much would you need to use to make sure that each slice contained 4ml of milk?
14. If 2.5ml is equivalent to  $\frac{1}{2}$  a teaspoon, what is the ratio of ml to tsp in its simplest form?
15. If 125ml is about  $\frac{1}{4}$  of a pint, how many ml are there in a pint?
16. How much drinking chocolate would be in each slice?
17. This recipe is for a cake that serves 15 people. How many bananas would you need to use for a cake that serves 30 people?
18. How much bicarbonate of soda would you need to use?
19. How much vanilla essence would you need to use?
20. If you wanted to make a Calculator Cake to serve 60 people, how many eggs would you need?
21. How much margarine would you need to use?
22. How much brown sugar would you need?