

# MATHS CHALLENGE: CORNFLAKE CAKE CONUNDRUM

You have made plans to make cornflake cakes to share with your family over the Easter weekend...

**The recipe needs these ingredients:**

100g cornflakes  
100g chocolate  
50g butter  
3 tablespoons of golden syrup



You get the cornflakes from the cupboard.  
The full box had **1kilogram** of cornflakes inside.

How much is this in grams? \_\_\_\_\_ g

The box is already open and half the cornflakes have been eaten. How many grams are left in the box? \_\_\_\_\_ g



# CREATIVE CHALLENGE: CORNFLAKE CAKE CONUNDRUM

You have found the rest of a chocolate bar that you used last time you baked but there is only 70g left.

You will have to take some chocolate from one of your Easter eggs to make up the 100g total you need for your recipe.

How much Easter egg chocolate do you need to weigh out? \_\_\_\_\_ g

One Easter egg weighs **140g**.

How much Easter egg chocolate is left in the box? \_\_\_\_\_ g

You'd like to make two batches of cornflake cakes.

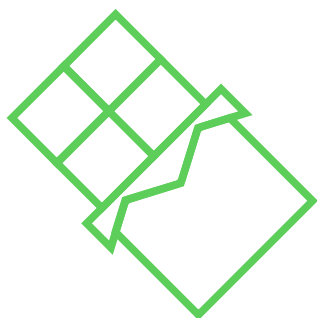
How much of each ingredient will you need to weigh out?

\_\_\_\_\_ g cornflakes

\_\_\_\_\_ g chocolate

\_\_\_\_\_ g butter

\_\_\_\_\_ tablespoons of golden syrup



Do you have enough ingredients to make two batches of cornflake cakes?

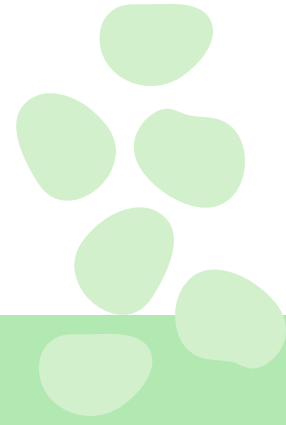
NO / YES

How many grams are left of cornflakes \_\_\_\_\_ g and Easter egg chocolate \_\_\_\_\_ g?

**Who gets to eat any remaining chocolate?** \_\_\_\_\_



# CREATIVE CHALLENGE: CORNFLAKE CAKE CONUNDRUM



## Why not make them for real?

Here's the recipe we used from BBC Good Food:

### Ingredients

100g cornflakes

100g chocolate

50g butter

3 tablespoons of golden syrup

### METHOD

**Children:** Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.

**Grown ups:** Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.

**Children:** Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one). Grown ups will need to do this for younger children or simply arrange on a tray and let the mess happen. Put in the fridge to set.

<https://www.bbcgoodfood.com/recipes/cooking-kids-chocolate-cornflake-cakes-0>