

Monster Cake



Cookie Monster (aka Sid) loves cookies. He loves chocolate chip, peanut butter, oatmeal cookies, and M&Ms. Jodie Berman created a cake based on what Cookie Monster loves; oatmeal, chocolate chips, peanut butter, and M&Ms.

Jodie is now a mathematics teacher at the Intrinsic School in Chicago, Illinois. She writes a blog where she describes herself as “cooking her way through life”. This is her Monster Cake recipe¹.



Ingredients:

For the Cake:

1 3/4 cups flour
3/4 tbsp baking powder
1/2 tsp salt
1/4 tsp baking soda
3/4 cup unsalted butter, softened
1 1/3 cup sugar
2/3 cup natural creamy peanut butter
3 eggs
1/2 cup sour cream
1/2 tsp vanilla
1 cup oats
1 cup semi-sweet chocolate chips

For the Frosting:

1 8 oz package of light cream cheese, at room temperature
1/2 cup sugar
1 1/2 tsp vanilla
2 cups heavy whipping cream
For Topping:
Crushed Dark and Milk Chocolate M&Ms (as much as you want...)

Directions:

1. Preheat oven to 350 degrees and lightly butter or grease two 8 inch cake pans.
2. Whisk flour, baking powder, salt, and baking soda in a medium bowl and set aside. In a small bowl, mix the sour cream and the vanilla, set aside.
3. In a large bowl, cream butter and sugar until light and fluffy. Add in the peanut butter and mix until well combined. Then, add in the eggs, one at a time, and incorporate well.
4. Mix in the flour mixture in 3 additions, alternating with the sour cream mixture. Start with the flour and end with the flour. Finally, stir in the oats and chocolate chips.
5. Bake for about 40-45 minutes or until an inserted toothpick comes out clean. Let cool completely.
<http://binomialbaker.blogspot.com/2012/03/monster-cake.html>

I haven't made this cake before but her ingredient list is pretty good. Except that she didn't tell me how many M&Ms to buy. I love M&Ms so I probably won't waste them if I get too many. How many M&Ms do you think I should buy?

Please explain your reasoning.



Uh oh. I started to make the cake and I accidentally used a whole of cup of creamy peanut butter. I need to adjust the recipe so that I still have the same ratio of each ingredient. How much of each ingredient should I use in the new, adjusted recipe?

How many times greater in volume will this cake be then the original?

Ingredients:

For the Cake:

- _____ cups flour
- _____ tbsp baking powder
- _____ tsp salt
- _____ tsp baking soda
- _____ cup unsalted butter, softened
- _____ cup sugar
- _____ cup natural creamy peanut butter
- _____ eggs
- _____ cup sour cream
- _____ tsp vanilla

- _____ cup oats
- _____ cup semi-sweet chocolate chips

For the Frosting²:

- _____ oz package of light cream cheese, at room temperature
- _____ cup sugar
- _____ tsp vanilla
- _____ cups heavy whipping cream

For Topping:

Crushed Dark and Milk Chocolate M&Ms (as much as you want...)

Brought to you by **Yummymath.com** and Jodie Berman.

¹ <http://www.marthastewart.com/315845/peanut-butter-cupcakes-with-peanut-butte>

² <http://allrecipes.com/recipe/sturdy-whipped-cream-frosting/>