

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 Berman is studying to be a teacher in Wisconsin. 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 Frosting:

____ 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-butter>

¹ <http://allrecipes.com/recipe/sturdy-whipped-cream-frosting/>