



The Unit Rate Cake Contest

Your job is to assume the role of a master baker. Attached you will find a recipe for a chocolate cake which will serve 4 people. Your job is to create the same tasting cake in a single serving size. There will be two prizes awarded; one prize will be for the best tasting cake and one prize will be for the best decorated cake.

Part 1

In the space provided show how much of each ingredient you will need. Make sure to include all aspects of the unit rate conversion (**labels, given rate, unit rate, interpretation of solution**).

| Ingredient | Interpret Solution |
|------------|--------------------|
| Flour | |
| Salt | |
| Sugar | |

| | |
|-------------|--|
| Cocoa | |
| Baking Soda | |
| Vinegar | |
| Oil | |
| Cold Water | |

The following questions must be answered on a separate sheet of lined paper.

1. Standard measuring cups come in the following sizes: 1 cup, $\frac{1}{2}$ cup, $\frac{1}{3}$ cup, and $\frac{1}{4}$ cup. Standard measuring spoons come in the following sizes: 1 tbsp, 1 tsp., $\frac{1}{2}$ tsp. and $\frac{1}{4}$ tsp. How will you measure your ingredients if they do not fit within the standard sizes offered?
2. The original recipe calls for the cake to be cooked for 35 minutes in an 8 inch by 8 inch pan. How will you alter the size of the pan and/or the temperature?
3. Countries that use metric measurements rely on weighing ingredients instead of measuring them in small containers. Would this method be more helpful or less helpful for this project? Explain.

EASY CHOCOLATE CAKE (NO EGGS)

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- 1 1/2 c. flour
- 1/2 tsp. salt
- 1 c. sugar
- 1/4 c. cocoa
- 1 tsp. baking soda
- 1 tbsp. vinegar
- 1/2 c. oil
- 1 c. cold water

Mix ingredients. Bake in 8x8 inch greased pan for 35 minutes at 350 degrees. For 9x13 inch pan, double recipe, bake a little longer.