

Our quiz is a piece of cake!

1. How heavy was the largest cake ever made?

- A) 2.2 tonnes
- B) 58.1 tonnes
- C) 123.7 tonnes

2. How tall was the tallest cake ever made?

- A) 32 cms
- B) 3.2 metres
- C) 32 metres

3. What is the record for the longest cake ever made?

- A) 27.2 metres
- B) 272 metres
- C) 2,720 metres



4. In what year did the Boston tea party take place?

- A) 1773
- B) 1799
- C) 1873

5. How many people attended the world's biggest ever tea party?

- A) 3,220
- B) 32,681
- C) 323,670

6. What style of cake was referred to as a "skillet cake" until the late 1800s?

- A) Upside down cake
- B) Layer cake
- C) Cheesecake

7. Which popular cake was served to athletes during the first Olympics?

- A) Black Forest Gateau
- B) Baked Alaska
- C) Cheesecake

8. What strange ingredient did Proctor & Gamble Company include in their baking mix recipe?

- A) Rose Petals
- B) Soap
- C) Seaweed

9. What is the sweet difference between chocolate cake and devil's food cake?

- A) More chocolate in a chocolate cake
- B) They are exactly the same just different names
- C) Devil's food cake has more chocolate than chocolate cake

10. Now for a rising question, what actually makes a cake rise?

- A) Baking Powder
- B) Plain flour
- C) Eggs



11. The world's largest wedding cake was made for the wedding of two animated characters in 2003. Who were these characters?
- A) Cinderella & Prince Charming
 - B) Shrek & Fiona
 - C) Lilo & Stitch
12. What popular cake covering is also used in the centre of a Cadbury Creme Egg?
- A) Royal icing
 - B) Fondant icing
 - C) Butter cream
13. What important event in history made it possible for the "average" person to enjoy birthday cake?
- A) The discovery of gold
 - B) Industrial Revolution
 - C) World War 1
14. This cake has squares of pink and yellow sponge, and is covered in marzipan. What is its name?
- A) Angel Cake
 - B) Battenberg
 - C) Simnel Cake
15. Where was the first known cake baked?
- A) Greece
 - B) Egypt
 - C) Rome
16. What will happen if I add eggs that have come straight from the fridge to a cake batter?
- A) The mixture will be lumpy
 - B) The mixture will curdle
 - C) Nothing it doesn't matter
17. What is the most suitable flour to make a sponge cake with
- A) Plain Flour
 - B) Corn Flour
 - C) Self raising Flour
18. Which cake derives its name from the French word for lightening?
- A) Eclair
 - B) Pain au chocolat
 - C) Croissant
19. What shape is the traditional Welsh cake?
- A) Round
 - B) Square
 - C) Triangular
20. What kind of cake must be made without egg yolks?
- A) Carrot cake
 - B) Angel food cake
 - C) Chocolate Eclairs

