

Birthday Cake

Andy will be celebrating his 7th birthday next week. He and his mom, Sally, are making plans for his birthday party, which will include 12 family members.

Sally has saved \$30 for the event. This needs to cover the cost of the cake, a present, and any decorations. Sally would prefer to put most of the money towards Andy's present (she is thinking about a toy and possibly a new outfit for school). She is struggling with trying to decide which cake to have for the party. She would like something that fits within her budget, is fun and festive for a 7 year old child's party, fairly low in calories, and something that she and Andy could do together to build memories. Help Sally pick the best option.

Criteria:

- Cost fits within budget
- Fun & festive for a 7 year old child's party!
- Low in calories
- Mom/child activity

#1 Bakery Birthday Cake



Quarter Sheet Cake - Serves 16-24
Prep Time – 30 minutes (order & pick up)
Calories - 350
\$18.99

#2

Cup Cakes – home made



Serves – 12 (2 cupcakes each)

Prep Time – 40 minutes

Calories – 300

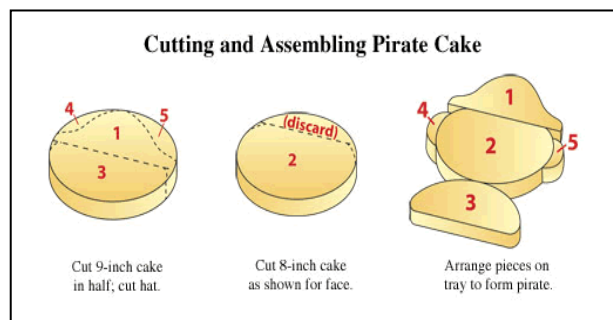
\$3.50

#3
Ice Cream Cake - 10 inch round



Servings – 12-16
Prep Time: 30 minutes (order & pick up)
Calories – 500
\$19.99

#4
Pirate Cake Made at Home
Serves 12
Prep time: 3 hours & 10 minutes
Calories – 430
Approximately \$7.00



Ingredients:

1 box cake mix (any flavor)
Water, vegetable oil and eggs called for on box
2/3 cup dark chocolate
1 cup vanilla frosting

Misc. candy or frosting to decorate, such as:

mint patty, gum ball, marshmallow, yellow ring-shaped hard candy, fruit roll, black licorice rope, square – shaped candy-coated gum, chocolate sprinkles

Directions:

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms and sides of 1 (8-inch) and 1 (9-inch) round cake pan with shortening or cooking spray. Make cake as directed on box, using water, oil and eggs. Pour into pans.
2. Bake as directed on box. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.
3. Use serrated knife to cut 9-inch cake in half and cut hat as shown in diagram. Remaining half of 9-inch cake will form body of pirate. Cut 8-inch cake as directed in diagram. On tray, place cake pieces. Cut ears and nose from small pieces of cake; attach to cake with small amount of frosting. Cover; freeze 1 hour or until firm.
4. Reserve 3 teaspoons dark chocolate frosting. Frost hat with remaining dark chocolate frosting. Mix vanilla frosting with reserved chocolate frosting. Frost head, ears, nose and body of pirate with tinted vanilla frosting. Add mint patty for eye patch, marshmallow slice and gum ball for eye, and ring-shaped candy for earring. Cut fruit snack into shapes for stripes and mouth; place on cake. Cut licorice to fit hat. Add gum for teeth and chocolate decors for whiskers. Store loosely covered at room temperature.

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Official Reasons – Birthday Cake

Placing: 2-4-1-3

Cuts: 2-4-5

I place this class of birthday cake 2-4-1-3.

At the top of my class, I placed 2 because it met all of the given criteria – it was the least expensive product, had the least number of calories and provided an excellent opportunity for Sally and Andy to spend some time together.

In my top pair, I placed 2 over 4 because the cup cakes were less expensive and had fewer calories. Granted, the pirate cake in #4 was probably more appealing to a 7 year old.

In my middle pair, I placed 4 over 1 because the home made pirate cake in #4 was considerably less expensive than the bakery cake in #1. The pirate cake in #4 also provided an excellent opportunity for Andy to create memories with him mom. Granted, the bakery cake in #1 was lower in calories.

In my bottom pair, I placed 1 over 3 because the bakery cake in #1 cost slightly less and had fewer calories. Granted, the ice cream cake in #3 could be appealing to a 7 year old.

I fault #3 and leave it at the bottom of the class because the ice cream cake was extremely expensive and would have used a major portion of Sally's birthday party budget, it was high in calories, and provided very little opportunity for interaction between son and mother.

For these reasons I place this class of birthday cake 2-4-1-3.

Birthday Cakes
Official
Placement:2-4-1-3
Cuts:2,4,5

1-2-3-4 - 31
1-2-4-3 - 40
1-3-2-4 - 20
1-3-4-2 - 18
1-4-2-3 - 38
1-4-3-2 - 27
2-1-3-4 - 37
2-1-4-3 - 46
2-3-1-4 - 32
2-3-4-1 - 36
2-4-1-3 - 50
2-4-3-1 - 45
3-1-2-4 - 15
3-1-4-2 - 13
3-2-1-4 - 21
3-2-4-1 - 25
3-4-1-2 - 17
3-4-2-1 - 23
4-1-2-3 - 42
4-1-3-2 - 31
4-2-1-3 - 48
4-2-3-1 - 43
4-3-1-2 - 26
4-3-2-1 - 32

Questions – Birthday Cake

1. Which cake requires freezer space to store? # _____
2. Which cake is the most expensive? # _____
3. Which cake provides a mother/child activity opportunity? # _____
4. Which cake has the lowest calories? # _____
5. Which cake would take the longest time to prepare? # _____

Questions – Birthday Cake

1. Which cake requires freezer space to store? # _____
2. Which cake is the most expensive? # _____
3. Which cake provides a mother/child activity opportunity? # _____
4. Which cake has the lowest calories? # _____
5. Which cake would take the longest time to prepare? # _____

Questions – Birthday Cake - Answers

1. Which cake requires freezer space to store? # 3
2. Which cake is the most expensive? # 3
3. Which cake provides a mother/child activity opportunity? # 2 or 4
4. Which cake has the lowest calories? # 2
5. Which cake would take the longest time to prepare? # 4

Birthday Cake

Criteria → Alternatives ↓	Cost fits within budget	Fun & festive for a 7 year old child's party!	Low in calories	Mom / Child Activity
#1 Bakery Birthday Cake				
#2 Cup Cakes – home made				
#3 Ice Cream Cake				
#4 Pirate Cake Made at Home				

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