

Two puzzles

Colin Beveridge, MathsJam 2022

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A man with long, wavy brown hair is captured in profile, speaking into a silver microphone. He is wearing a vibrant, multi-colored patterned shirt with shades of blue, green, yellow, and purple. An orange wristband is visible on his left wrist. The background is dark, suggesting a stage setting.

A joke

Puzzle number 1

- Given n one-ohm resistors, can you arrange them *all* to make a structure with an equivalent resistance of one ohm?
- No funny business.





Yummy golden syrup flapjacks

By [Member recipe by Nicola J Little](#)

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🕒 Prep: 15 mins 🔄 Easy 🍴 Makes 12
🕒 Cook: 15 mins

Bake these 4-ingredient flapjacks – they're easy to make and ready in half an hour. Add chocolate drops, desiccated coconut or sultanas, if you like

🌱 Vegetarian

Nutrition: per serving

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
212	10g	6g	27g	13g	2g	2g	0.3g

🔖 Save recipe

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Ingredients

250g [jumbo porridge oats](#)

125g [butter](#), plus extra for the tin

125g [light brown sugar](#)

2-3 tbsp [golden syrup](#) (depending on how gooey you want it)

Method

STEP 1

Heat the oven to 200C/180C fan/gas 6. Put the oats, butter, sugar and golden syrup in a food processor and pulse until mixed – be careful not to overmix or the oats may lose their texture.

STEP 2

Lightly butter a 20 x 20cm baking tin and add the mixture. Press into the corners with the back of a spoon so the mixture is flat and score into 12 squares. Bake for around 15 mins until golden brown.

Puzzle number 2

- **STEP 2**

Lightly butter a 20 x 20cm baking tin ... and score into 12 squares.



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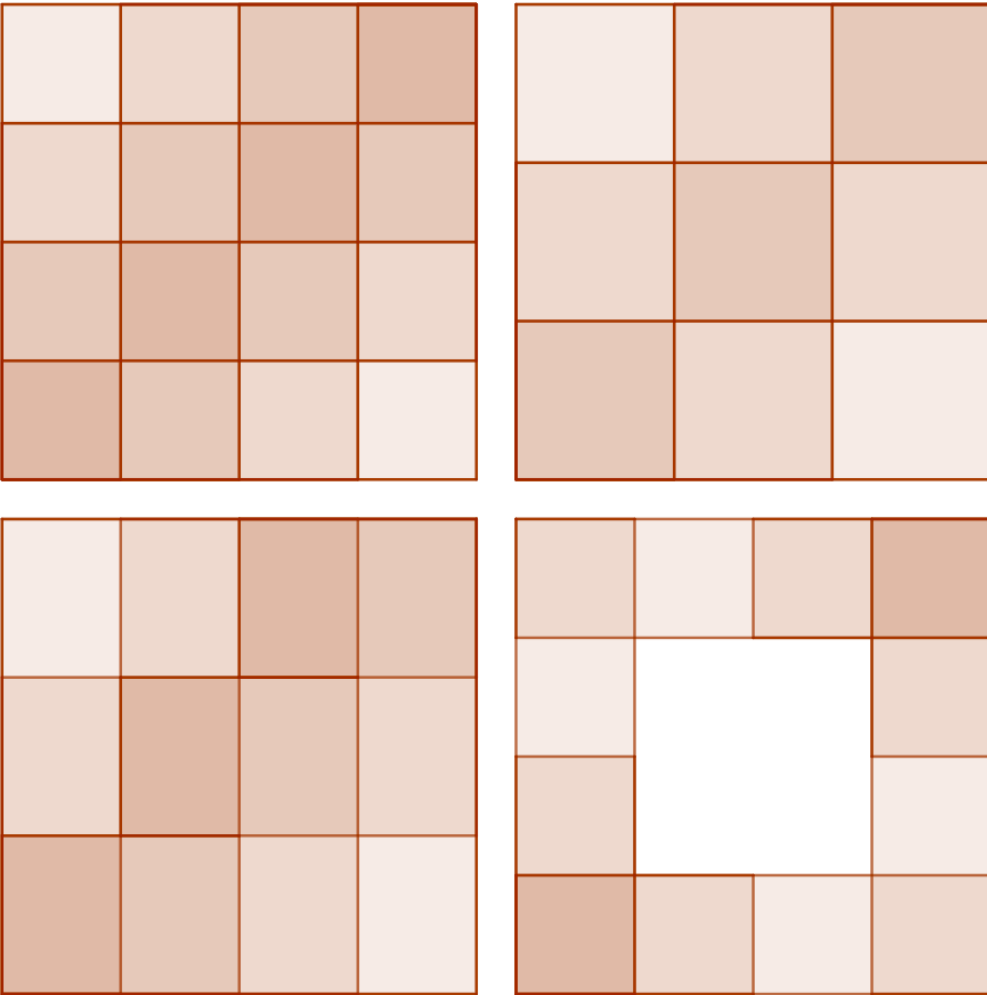
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Puzzle number 2

- **STEP 2**

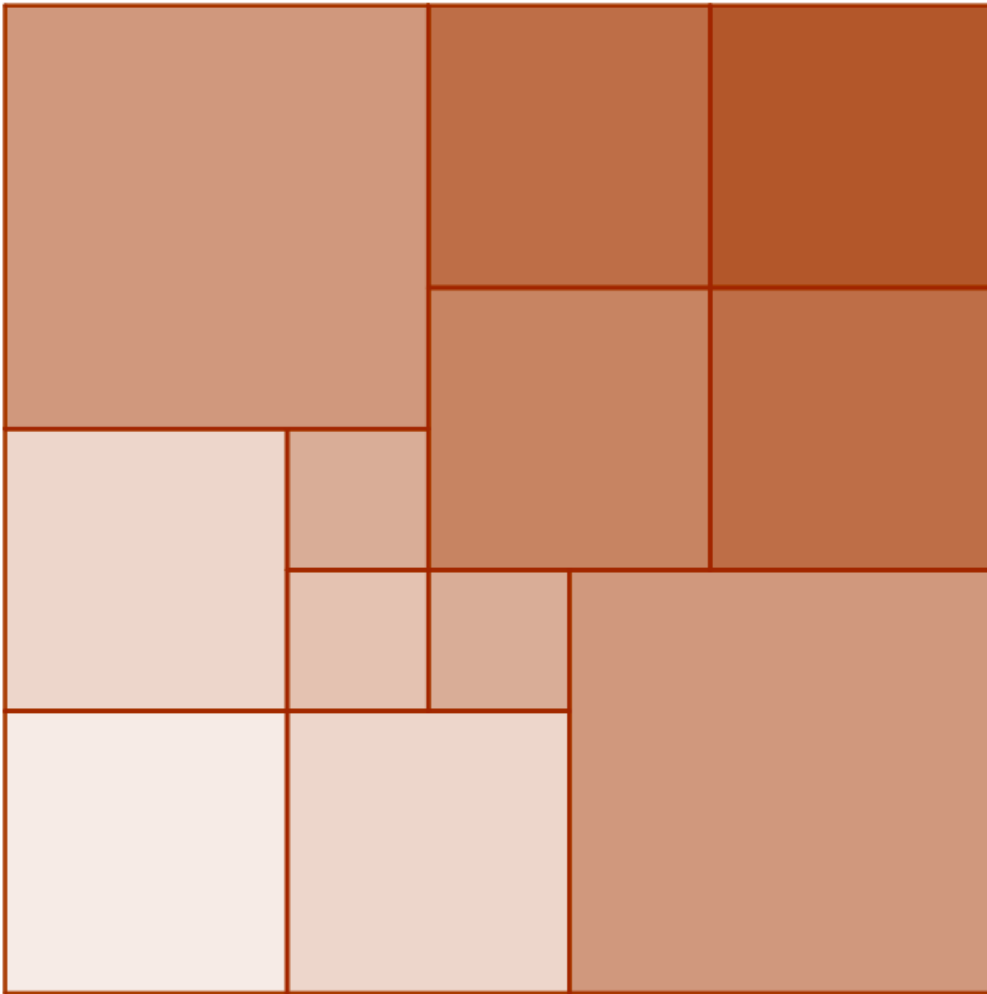
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Puzzle number 2

Failed attempts

- **STEP 2**
Lightly butter a **20 x 20cm** baking tin ... and score into **12 squares**.



Puzzle number 2

A success!

- **STEP 2**
Lightly butter a **20 x 20cm** baking tin ... and score into **12 squares**.
- What numbers of squares work?



That link I promised

- bit.ly/boo-meringue
- Puzzle statements
- Background reading
- Spoilers