

CRUNCH TIME

Cake Baking



Serve Information: 1 Cake

INGREDIENTS:

6 Eggs in half carton
300g Self raising flour in flour bag
200ml Milk in milk carton
125g Butter creamed with
170g caster sugar
1Tsp vanilla essence
set in mixing bowl
Vanilla cake set in 20cm Cake tin

EQUIPMENT:

Recipe card
Bowl for flour
Electronic scales
Measuring jug
20cm diameter round cake tin
Spray can of cooking oil
Baking paper
Pen
Scissors
Mixing bowl and electric beaters
Spatula
Sift for flour
Wooden spoon
Several spoons
Oven mitts
Timer
Skewer
Wire rack

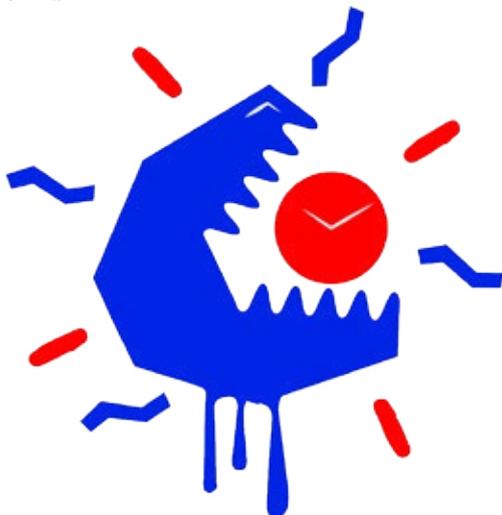


METHOD:

1. Ask for permission or supervision to use the kitchen. Read the recipe and get out all the ingredients.
Put half carton of eggs, bag of flour and carton of milk on bench.
2. Measure ingredients carefully and accurately. Place ingredients in order that they will be used.
Measure 250g flour into bowl on scales. Measure 150ml milk into jug
3. Prepare baking pans before starting to make cakes. Grease and line pan
4. Pre-heat oven before baking
5. Make sure butter is the right temperature
6. Show the butter creamed with sugar and vanilla
7. Crack eggs into creamed butter mixture and mix
8. Sift flour. Lightly fold sifted flour into creamed mixture alternately with milk
9. Spoon mixture into prepared pan
10. Use oven mitts to place cake in the pre-heated oven and set timer
11. Use oven mitts to take the "prepared earlier" cake out of the oven
12. Test cake with skewer
13. Cool in the pan for few minutes, then turn onto a wire rack to cool completely

ADDITIONAL NOTES:

Pre-heat oven to 180°C. Grease and line a 20cm cake tin.
Cream butter with caster sugar and vanilla essence until pale and creamy.
Add eggs and beat, scraping down sides of bowl.
Lightly fold flour into creamed mixture alternately with milk.
Spoon mixture into prepared pan.
Bake for 40 minutes or until cooked when tested.
Leave in cake tin.



crunch-time.tv