

HELLO BOYS AND GIRLS!! THIS WEEK YOU WILL BE CHEFS!!

CAKE

A cake is a type of usually sweet dessert which is baked. Originally, it was a bread-like food, but no longer. Cakes are often made to celebrate special occasions like birthdays or weddings. There are many kinds of cakes. It can be baked in an oven. Some cakes are made on a griddle or a frying pan.

Cakes are baked from a batter. Batter is made by mixing wet ingredients (like milk and eggs) with dry ingredients (like sugar and flour). The batter is baked in an oven. This way of baking is known as the muffin method, because muffins are made this way.

Just like bread, cakes rise in the oven because they contain many small air bubbles. As cakes rise, the air bubbles expand. This is why the cake batter expands in the pan (often to twice its original size). There are two ways of forming the air bubbles, which create different types of cakes. Almost every kind of cake belongs to one of these families.



Creamed fat cakes are made with butter or another fat, like vegetable shortening. The common way is to mix the fat and sugar, then add eggs, and then add flour. The fat should be soft. It should not be hard or liquid. Mixing sugar with fat creates many very small air bubbles. Most birthday cakes are made this way. Cupcakes are also made this way.

Egg foam cakes are not made with solid butter or vegetable shortening. Some of these cakes are made with melted butter or vegetable oil. The common way is to mix the eggs and sugar, and then add flour. These cakes are often much taller, lighter and often spongier than creamed fat cakes. Angelfood cake and chiffon cakes are egg foam cakes. Most grocery stores with bakeries sell angelfood cakes. Angelfood cakes are made by beating egg whites with sugar. This traps a lot of tiny air bubbles. The eggs and sugar are mixed with other ingredients. Then, the cake is baked.

A cake can be decorated with icing (also called "frosting"), chocolate, fruit, and much more. A layer cake or sandwich cake, as it is called in the United Kingdom, is made by stacking cakes with icing or filling between the layers. Birthday cakes are sometimes decorated with candles. Cakes can be served with berries or other kinds of fruit.

..... Reading Comprehension

1. Circle the ingredients that people use to make cakes.



THIS IS SOME HELP!!! ;-)

VOCABULARY

Cake Ingredients



batter



berries



butter



chocolate



eggs



flour



fruits



milk



sugar



vegetable oil

Baked Goods



bread



cake



cupcake



muffin



icing / frosting



layers

Other Words



air bubbles



baking



frying pan



oven

★ EXERCISES

Circle the ingredients needed to make a batter.



Circle the ingredients that people use to bake creamed fat cakes.



Circle the ingredients that people use to bake some of egg foam cakes.



2. True or false?

- Cake is a form of sweet food
- Dry ingredients include eggs and milk
- Icing is a cake decoration
- Icing and frosting are the same thing
- Cakes are baked only in ovens
- Creamed fat cakes are often taller
- Cupcakes are a type of creamed fat cakes

- True
- False
- True
- False
- True
- False
- True
- False
- True
- False

Did you know?

Cupcakes are basically miniature cakes. So cake flour is used, which results in lighter and softer texture. And mostly butter is used and cupcakes are always sweet.

But muffins can be either sweet or savory (spicy or salty rather than sweet). Muffin batter is beaten briefly and remains relatively lumpy.

Cupcakes are normally served with frosting. But for muffins, no frosting.

9. Fill in the crossword puzzle.

