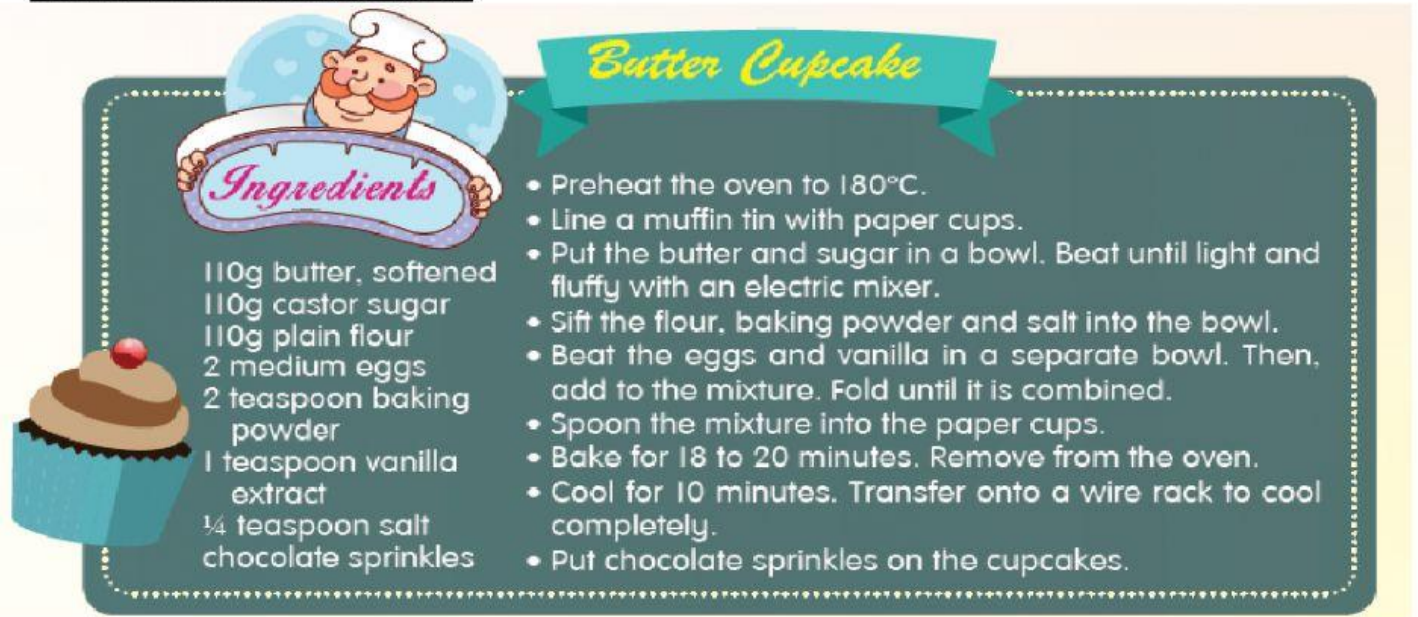


Activity 1 - Read the recipe below



The recipe card for Butter Cupcakes features a cartoon chef at the top left holding a sign that says 'Ingredients'. To the left of the ingredients list is a small illustration of a chocolate cupcake with a cherry on top. The title 'Butter Cupcake' is written in a yellow, cursive font on a green banner at the top right. The ingredients list includes: 110g butter, softened; 110g castor sugar; 110g plain flour; 2 medium eggs; 2 teaspoon baking powder; 1 teaspoon vanilla extract; ¼ teaspoon salt; and chocolate sprinkles. The instructions are listed in a bulleted format on the right side of the card.

### Butter Cupcake

#### Ingredients

- 110g butter, softened
- 110g castor sugar
- 110g plain flour
- 2 medium eggs
- 2 teaspoon baking powder
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- chocolate sprinkles

- Preheat the oven to 180°C.
- Line a muffin tin with paper cups.
- Put the butter and sugar in a bowl. Beat until light and fluffy with an electric mixer.
- Sift the flour, baking powder and salt into the bowl.
- Beat the eggs and vanilla in a separate bowl. Then, add to the mixture. Fold until it is combined.
- Spoon the mixture into the paper cups.
- Bake for 18 to 20 minutes. Remove from the oven.
- Cool for 10 minutes. Transfer onto a wire rack to cool completely.
- Put chocolate sprinkles on the cupcakes.

Task 1 – List down all the ingredients and equipment based on the given recipe.



The worksheet for Task 1 is divided into two columns: 'Equipment' and 'Ingredients'. The 'Equipment' column has a list with one item 'oven' and four empty numbered boxes (1-4). The 'Ingredients' column has a list with one item 'butter' and eight empty numbered boxes (1-8). To the right of the columns is a cartoon illustration of a chef with a large white hat and a red bow tie, holding a silver tray with two chocolate cupcakes.

| Equipment               | Ingredients             |
|-------------------------|-------------------------|
| • oven                  | • butter                |
| 1. <input type="text"/> | 1. <input type="text"/> |
| 2. <input type="text"/> | 2. <input type="text"/> |
| 3. <input type="text"/> | 3. <input type="text"/> |
| 4. <input type="text"/> | 4. <input type="text"/> |
|                         | 5. <input type="text"/> |
|                         | 6. <input type="text"/> |
|                         | 7. <input type="text"/> |
|                         | 8. <input type="text"/> |

Task 2 – Read again and transfer the information

I will teach you how to make a butter cheesecake. Here are the ingredients. We need \_\_\_\_\_ (1) of butter, castor sugar, and flour. We also need two \_\_\_\_\_ (2), two teaspoons of \_\_\_\_\_ (3), 1 teaspoon of \_\_\_\_\_ (4), a quarter \_\_\_\_\_ (5) of salt and some chocolate sprinkles. This is how we do it. First, we must preheat the oven to 180°C. Next, line a muffin tin with paper cups. Put the \_\_\_\_\_ (6) and sugar in a bowl and use an \_\_\_\_\_ (7) to beat them. Next, sift the flour, baking powder and salt into the bowl. Later, beat the eggs and vanilla extract in a \_\_\_\_\_ (8). Then, add to the mixture. When the batter is ready, spoon it into the paper cups. After that, bake the cupcakes for 20 minutes. Cool them for \_\_\_\_\_ (9) and finally, we can decorate them with \_\_\_\_\_ (10)