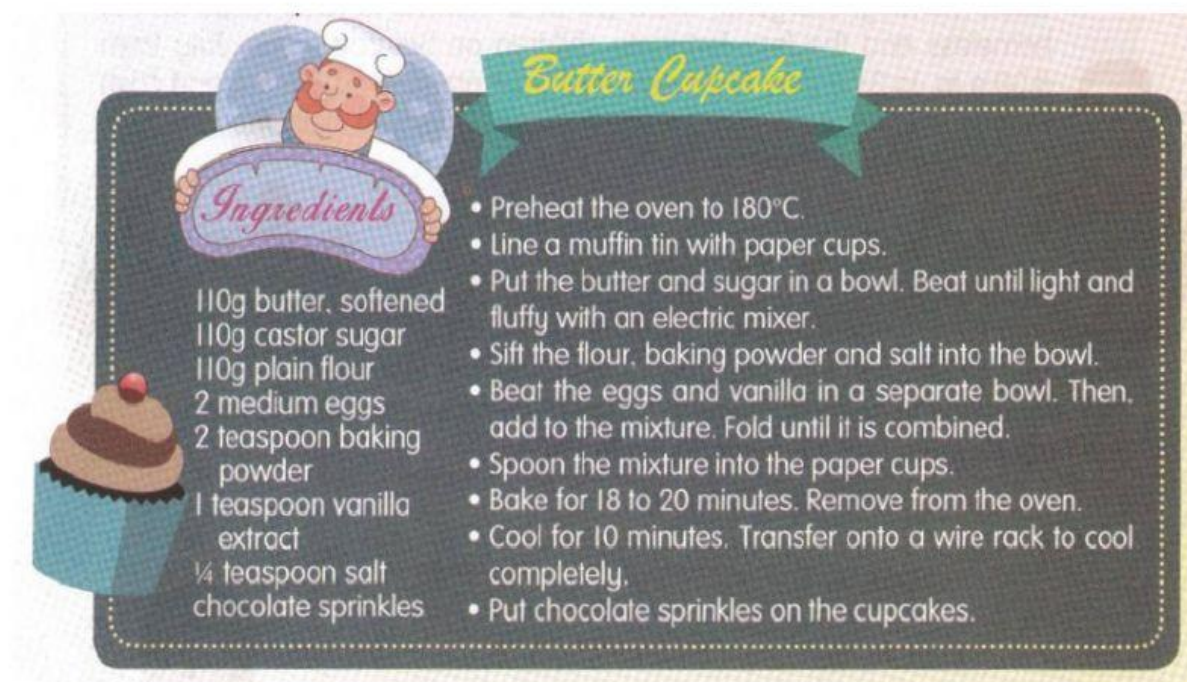


UNIT 9: A HEART OF GOLD
READING: MAKING CUPCAKES

Instruction: Read the recipe carefully then complete the table using information from the recipe.



A recipe card for Butter Cupcakes. On the left, a cartoon chef with a red beard and white hat holds a sign that says "Ingredients". Below the sign is a list of ingredients: 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. To the left of the ingredients list is a small illustration of a chocolate cupcake with a cherry on top. To the right of the ingredients list is a list of instructions: 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.

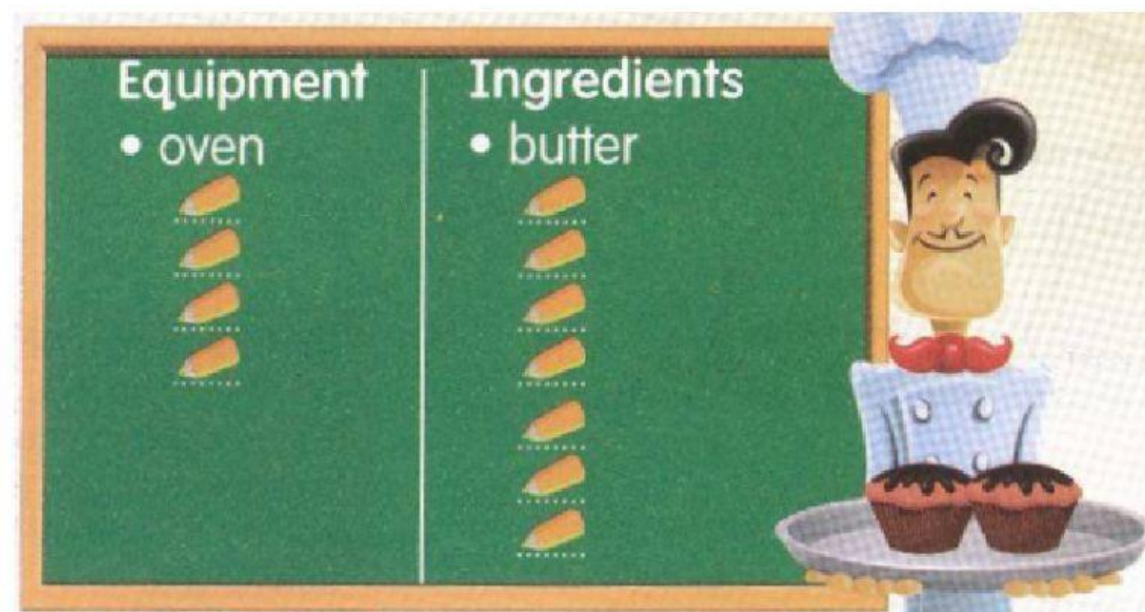
Ingredients

- 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

Instructions

- 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.

Exercise 1: Complete the table.



A worksheet for Exercise 1. It features a green chalkboard with two columns: "Equipment" and "Ingredients". Under "Equipment", there is a bullet point "oven" and a vertical list of five empty boxes for drawing. Under "Ingredients", there is a bullet point "butter" and a vertical list of five empty boxes for drawing. To the right of the chalkboard is a cartoon chef with a blue hat and a red bow tie, standing next to a tray with two chocolate cupcakes. The chef is holding a small sign that says "Exercise 1".

Equipment	Ingredients
• oven	• butter
	
	
	
	
	