

Name: \_\_\_\_\_ Gr: \_\_\_\_\_ Date: \_\_\_\_\_  
Cake Making

1. The main ingredients used in cake making include \_\_\_\_\_.
2. The higher the proportion of fat to flour, the \_\_\_\_\_ the cake will be.
3. \_\_\_\_\_ provides structure for the cake.
4. The sugar is used to give a sweet \_\_\_\_\_.
5. Cake mainly provide us with \_\_\_\_\_.
6. To test a cake for doneness you can \_\_\_\_\_.
7. To prepare pans for baking, you should \_\_\_\_\_ so that the cake can be removed easily.

8. Complete the table

|                            |                         |               |                      |
|----------------------------|-------------------------|---------------|----------------------|
| Type of Cake               | _____                   | Plain Cake    | _____                |
| Proportion of fat to flour | 2/3 to 3/4 fat to flour | _____         | _____                |
| Raising agent              | _____                   | Baking powder | _____                |
| Method Used                | _____                   | _____         | Whisking method      |
| Examples                   | _____                   | _____         | Victoria Sponge Cake |

9. What can be done to prevent these faults in cakes?



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