

Activity 1 - Read the recipe below



Butter Cupcake

Ingredients

- 110g butter, softened
- 110g castor sugar
- 110g plain flour
- 2 medium eggs
- 2 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1/4 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.

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

Equipment	Ingredients
• oven	• butter
1.	1.
2.	2.
3.	3.
4.	4.
	5.
	6.
	7.
	8.



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)