

## A HEART OF GOLD

NAME:

CLASS:

Listen to the conversation between Kamini and the manager of Serracakes.

Manager : Hello, Serracakes. How can I help you?  
Kamini : Hi, my name is Kamini. I would like to enter the cupcake eating contest.  
Manager : That's wonderful, Kamini. Have you visited our website?  
Kamini : No. I haven't, but I would like to know more about the contest.  
Manager : Sure, what would you like to know?  
Kamini : Can my siblings take part in the contest?  
Manager : Yes, the contest is divided into three categories, Bronze, Silver, and Gold.  
Kamini : Is there an entry fee?  
Manager : Yes. It's RM10.00 for each category.  
Kamini : Can we donate items to the orphanage?  
Manager : Definitely. You can donate either books or toys.  
The children would appreciate any additional contributions.  
Kamini : Thank you.  
Manager : You're welcome. Don't forget to visit our website [www.serracakes.com.my](http://www.serracakes.com.my). See you at the event.



Complete the table with information based on the conversation.



Categories	Type of contribution	Contact information
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Kamini is planning to make cupcakes for her visit to a home for the elderly. Here is the recipe she used.



## Batter Cupcake

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

- 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.

Complete the table using information from the recipe.

Equipment	Ingredients
<ul style="list-style-type: none"><li>• oven</li></ul> 	<ul style="list-style-type: none"><li>• butter</li></ul> 

