

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. See you at the event.




Complete the table with information based on the conversation.



Categories	Type of contribution	Contact information

Kamini is planning to make cupcakes for her visit to a home for the elderly. Here is the recipe she used.




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.



Complete the table using information from the recipe.

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



 **LIVEWORKSHEETS**