Name: _____ Grade: _____ Date: _____

CAKE MAKING→CREAMING METHOD

Instructions: Fill in the blank spaces with the correct word from the word box below.

metal	greased	pound	rich
soft	dropping	gradually	creaming
light	fluffy	moderately hot	
slow	four	sugar	3/4



There are _____ main methods of making cakes. The creaming method is the most popular. Cakes made by this method are also known as _____ cakes because they are made with a large amount of fat. The basic proportion of fat to flour used is _____ or equal.

The first two ingredients mixed are the fat and _____. They are mixed until the mixture is _____, white and _____. This process is called _____ and adds air to the mixture. Lightly beaten eggs are added _____ to avoid curdling and the mixture is beaten well after each addition. The flour is then folded in gently using a _____ spoon to avoid knocking out air. When the mixture is ready for baking it should have a _____ consistency. Next the mixture is poured into a well _____ and floured pan. Large rich cakes are baked in a _____ oven between 300°F and 325°F. Smaller rich cakes are cooked in a _____ oven between 350°Fand 375°F. Some examples of cakes made by the creaming method are _____, pineapple upside down cake and fruit cake.

LIVEWORKSHEETS