PROCEDURE TEXT QUIZ

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Name :

Class :

A. Read this recipe to answer the question 1-5

SWEET CAROL'S VELVET CUPCAKE

A home for sweet bread and pastries

INGREDIENTS

- 2 1/2 cups flour
- 1/2 cup cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter, softened
- 2 cups sugar
- 4 eggs
- 1 cup sour
- 1/2 cup
- 1 bottle Red Food Color
- 2 teaspoons Vanilla Extract
- 1 package cream cheese

PREP TIME

- Prep | 20 m
- Cook | 20 m
- Ready in | 40 m
- Duration | 5 days

PROCEDURE

01 Preheat oven to 350 degrees F. Mix flour, cocoa powder, baking soda and salt in medium bowl. Set aside.

02 Beat butter and sugar in large bowl with electric mixer on medium speed 5 minutes or until light and fluffy. Beat in eggs, one at a time.

03 Bake 20 minutes or until toothpick inserted into cupcake comes out clean. Cool in pans on wire rack 5 minutes. Remove from pans; cool completely.

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1.What is the text about?
a. the taste of pancake
b. how to making cupcake
c. how to enjoy cupcake
d. how to enjoy cupcake

2. What batter mix in a medium bowl ?
a. flour, baking soda, sugar
b. flour, salt,cocoa powder, baking soda
c. flour, sugar, cocoa powder
d. flour, melt chocolate, palm sugar

3. How much sugar need?
a. 1 cup
b. 2 cups
c. a half cup
d. 3 cup

4.Mixer on medium speed 5 minutes or until light and fluffy .
fluffy has closest meaning with...
a. shiny
b. delicious
c.great
d. soft

5. How to make redvelvet color ?
a. Add some blood
b. Add food coloring
c.Add chili powder
d. Add tomato sauce

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