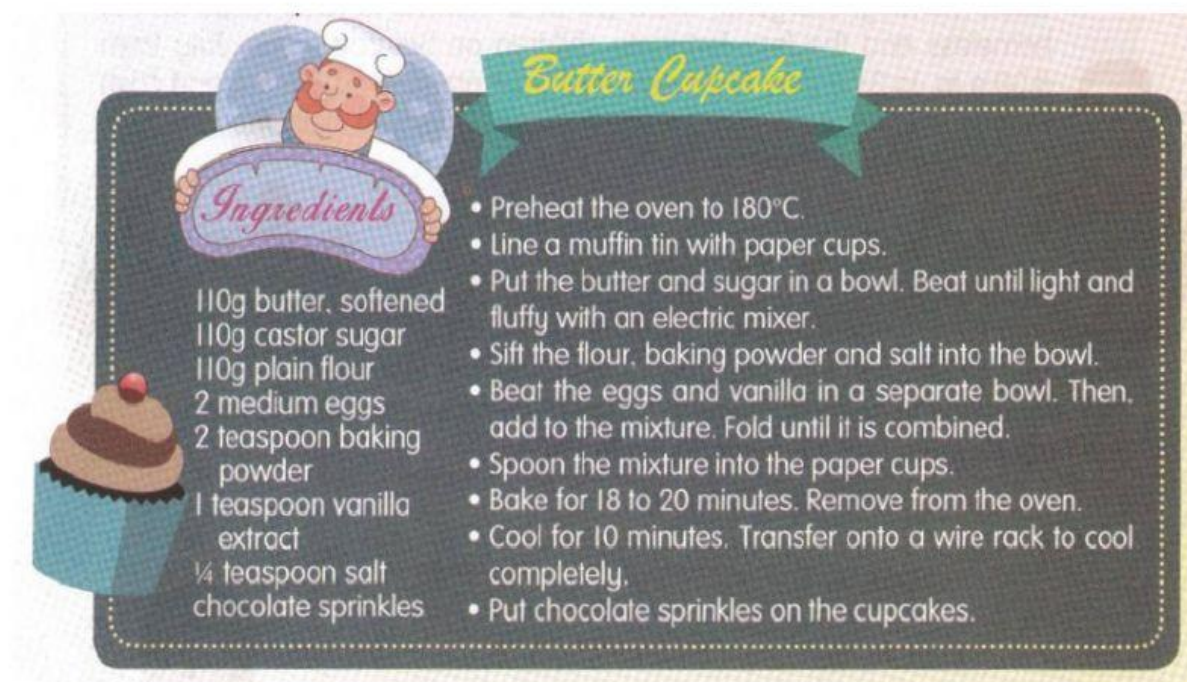


UNIT 9: A HEART OF GOLD

READING: **MAKING CUPCAKES**

Instruction: Read the recipe carefully then complete the table using information from the recipe.



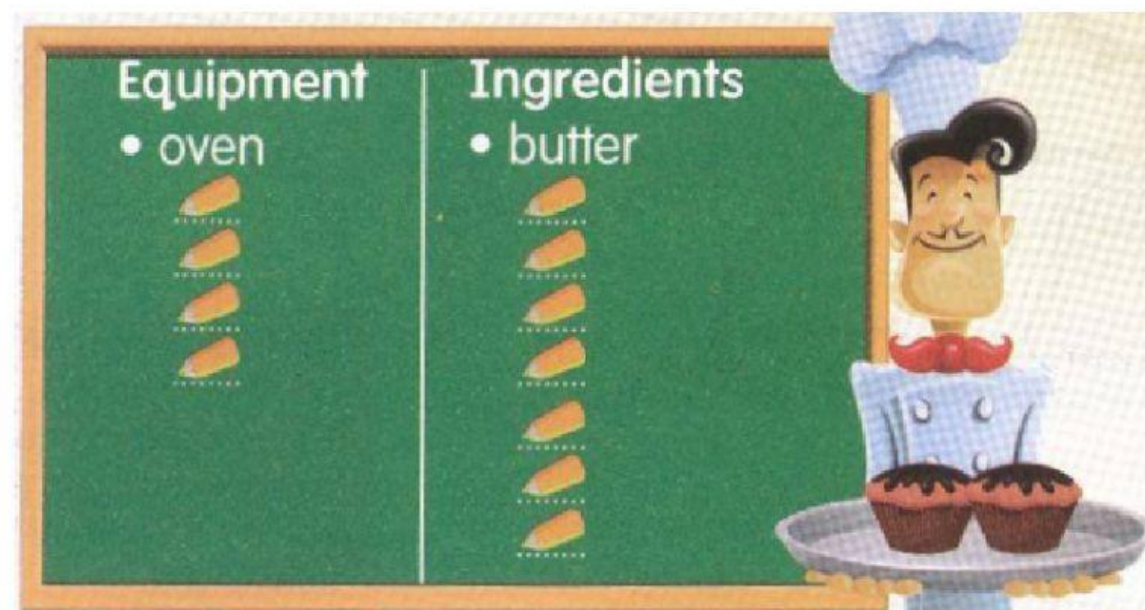
Butter Cupcake

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.

Exercise 1: Complete the table.



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