

Cake Making

1. What are cakes?

2. What method is best for foam cake mixtures?

- a. Rubbing-in
- b. Whisking
- c. Creaming

3. The creaming method is:

- a. When the eggs are beaten to add air to the mixture before adding the dry ingredients.
- b. The process of beating fat and sugar until light and fluffy.
- c. The process of melting the fat before adding the sugar and eggs.

4. When preparing pans for baking:

- a. Grease the pan with salted butter
- b. Use greaseproof paper as an alternative to butter.
- c. Line the whole pan with greaseproof paper.

5. Describe two faults in cake making. How does it happen? What can be done to avoid the fault from happening?

Fault 1

Prevention 1

Fault 2

Prevention 2
