Cake Making

1. What are cakes?

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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

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Prevention 1

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Fault 2

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Prevention 2

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