

## How to make Banana Cake

### Ingredients:

- 125g butter, softened
- 1 1/2 cup castor sugar
- 2 eggs (60g), beaten
- 1 cup (approx. 2 large) ripe bananas, mashed
- 5 drops vanilla
- 250g plain flour
- 1 tsp baking soda
- 1 tsp salt
- 1/2 tsp cinnamon
- 1/8 tsp allspice
- 1/2 cup milk
- 1 tsp lemon juice

### Method:

1. Preheat the oven to 180 degrees C. Butter and line a square cake tin.
2. Cream butter and sugar until light and fluffy.
3. Beat in eggs, bananas and vanilla.
4. Sift the dry ingredients together.
5. Mix together the milk and lemon juice.
6. Alternating, add the dry ingredients and the milk, beating between each addition
7. Bake in the oven for approximately 45 mins.
8. Rest in the tin for 5 minutes before turning out onto a wire rack to cool.
9. Once completely cooled, slice and serve. Enjoy your banana cake!

1. What is the first step in the method?  
A) Cream butter and sugar  
B) Preheat the oven  
C) Mix milk and lemon juice  
D) Sift the dry ingredients
2. "*Cream butter and sugar until light and fluffy.*"  
What is the synonym of the bold word?  
A) Thick            C) Hard  
B) Dry              D) Soft
3. "1/2 **tsp** cinnamon"  
What is the meaning of "tsp"?  
A) Two spoons            C) table spoon  
B) Tea spoons            D) tea spoon
4. Which of the following ingredients is not included in the recipe?  
A) Vanilla            C) Cinnamon  
B) Allspice            D) Cocoa powder
5. When should the milk and lemon juice mixture be added?  
A) Before adding the eggs  
B) After the cake is baked  
C) Alternating with the dry ingredients  
D) With the vanilla
6. How long should the cake bake in the oven?  
A) 30 mins            C) 1 hour  
B) 45 mins            D) 1 hour 15 mins
7. What should you do after baking the cake?  
A) Slice immediately  
B) Cool on a wire rack  
C) Freeze for 10 minutes  
D) Add frosting
8. "Bake in the oven for approximately 45 mins." What is the similar meaning to the underlined word?  
A) Exactly            B) About  
B) Carefully            D) Less than
9. "Sift" means to shake the dry ingredients, like flour, through a fine mesh tool with tiny holes. This makes the flour smooth, soft, and mixes everything well.  
What do you say "sift" in Indonesian?  
A) Hancurkan            C) Haluskan  
B) Taruh                D) Ayak
10. What is the last step in the method?  
A) Slice and serve  
B) Add frosting  
C) Rest in the tin  
D) Beat eggs and sugar

