Activity #1 – Decorate Carrot Cake Muffins

* Watch decoration bag preparation demonstration
* As a group choose 2 colours that you want to dye your icing
* Place ½ your icing in 2 different bowls and put in 2 drops of your chosen colour in each
* Prepare decoration bags
* Spoon icing into 2 different decoration bags
* Choose different tips for each bag
* Begin icing your Carrot Cake Muffins
* Choose your best for evaluation – bring it to Ms. Bower

Activity #2 - MEASURING MATCH

Place one of the following ingredients in space beside its correct method of measuring.

flour, white sugar, icing sugar, brown sugar, baking soda,

margarine, molasses, milk, vanilla, one-half egg

|  |  |  |  |
| --- | --- | --- | --- |
|  | INGREDIENT | | METHOD OF MEASURING |
|  | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Pour this liquid into a measuring spoon. Do not hold over the bowl of ingredients in case of spillage. | |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | Press gently into a dry measuring cup. Level. |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | Pour into a liquid measuring cup, set on the counter, then check at eye level. |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | If soft, pack firmly into a dry measuring cup, then level. If hard, measure by water displacement. |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | Remove lumps by pressing through a sieve. Spoon lightly into a dry measuring cup. Level. |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | Pour into a lightly greased liquid measuring cup set on the counter. Check at eye level. |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | Sift, if instructed. Spoon gently into a dry measuring cup. Level. |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | Squash lumps. Dip the measuring spoon into the box. Level on the top edge of the box or with a straight edge. |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | Beat with a fork. Measure out 25 mL. |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | Pour into a dry measuring cup. Level. |

Activity #3 – Reorganize Measuring Utensils

* Look through your measuring equipment drawer
* You should have 1 of each of the following, any extras need to be brought up to the front. Place a check mark for the ones you have and an X for anything missing

\_\_\_\_\_ 1 cup dry measure

\_\_\_\_\_ ½ cup dry measure

\_\_\_\_\_ ¼ cup dry measure

\_\_\_\_\_ 1/3 cup dry measure

\_\_\_\_\_ 1 tbsp

\_\_\_\_\_ ¼ tbsp

\_\_\_\_\_ 1 tsp

\_\_\_\_\_ ½ tsp

\_\_\_\_\_ ¼ tsp

\_\_\_\_\_ 1/8 tsp

Activity # 4 - BAKING TERMS MATCH

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|  | TERM |  | DEFINITIONS | | |
| \_\_\_ | beat | | | a. | To cook by dry heat in an oven. | |
| \_\_\_ | cream | | | b. | To work dough with hands. | |
| \_\_\_ | cut in | | | c. | To scatter small bits of an ingredient over the surface of a food. | |
| \_\_\_ | fold | | | d. | To heat an oven to a desired cooking temperature. | |
| \_\_\_ | knead | | | e. | To sprinkle lightly. | |
| \_\_\_ | dot | | | f. | To make a mixture smooth. | |
| \_\_\_ | dust | | | g. | A flour mixture that can be poured or spooned. | |
| \_\_\_ | frost | | | h. | To soften a fat and make a mixture light and fluffy. | |
| \_\_\_ | whip | | | i. | To distribute solid fat pieces evenly through dry ingredients. | |
| \_\_\_ | grease | | | j. | A flour mixture that must be rolled or kneaded. | |
| \_\_\_ | roll | | | k. | To blend delicate ingredients gently. | |
| \_\_\_ | sift | | | l. | To put dry ingredients through a fine sieve to incorporate air. | |
| \_\_\_ | sprinkle | | | m. | To shake a fine ingredient over the surface of food. | |
| \_\_\_ | bake | | | n. | To make smooth or flat with a rolling pin. | |
| \_\_\_ | batter | | | o. | To decorate a food with icing or frosting. | |
| \_\_\_ | dough | | | p. | To cover lightly with a fat, such as margarine or shortening. | |
| \_\_\_ | preheat | | | q. | To beat rapidly. | |
| \_\_\_ | mix | | | r. | To combine ingredients and distribute. | |
| \_\_\_ | stir | | | s. | To combine ingredients in a circular motion to give a uniform consistency. | |