

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
3. _____	Pour this liquid into a measuring spoon. Do not hold over the bowl of ingredients in case of spillage.
4. _____	Press gently into a dry measuring cup. Level.
5. _____	Pour into a liquid measuring cup, set on the counter, then check at eye level.
6. _____	If soft, pack firmly into a dry measuring cup, then level. If hard, measure by water displacement.
7. _____	Remove lumps by pressing through a sieve. Spoon lightly into a dry measuring cup. Level.
8. _____	Pour into a lightly greased liquid measuring cup set on the counter. Check at eye level.
9. _____	Sift, if instructed. Spoon gently into a dry measuring cup. Level.
10. _____	Squash lumps. Dip the measuring spoon into the box. Level on the top edge of the box or with a straight edge.
11. _____	Beat with a fork. Measure out 25 mL.
12. _____	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

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.

