



Fairy cakes

aims and objectives

Aim: To make fairy cakes

Objectives

- All: Whisk the mixture
- Most: Do some weighing
- Some: Show you can set the oven to 180c and handle the oven

Pre-
heat

0g

Electric
whisk

creaming



What should go on our shopping list?

for 4 people



Task One

Yours should look like this

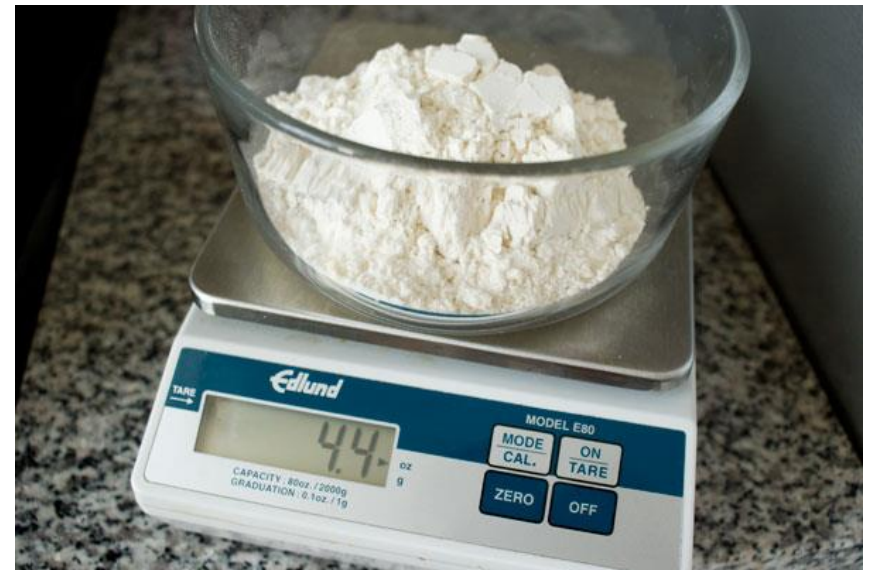
- **Collect equipment and ingredients**



Task Two

120g

- Weigh out sugar, butter and self raising flour. Remember to set the scales to zero.



Task three

- Add two eggs to a small bowl. Take out any shell before adding them to the mixture



Task Four

- Whisk all of the ingredients together.



Task 5

- Use a spatula or a spoon to get any of the mixture away from the sides.



Task 7

- Put your cases in a cake tin.



Task 8

- Put in hot oven for 10 minutes. Do not open the oven!



information

food safety and hygiene

- Don't eat the mixture because it has raw eggs in.
- Wear oven gloves when using the oven.