

Completion

- _____ vegetable shortening should be used in cakes that have a high sugar content.
- For best results, use cake formulas with ingredients given in _____.
- Layer cakes are sliced using a(n) _____ or roast beef slicer.
- _____ flour contains all starch and no gluten.
- When preparing a cake using the creaming method, all ingredients should be at _____ temperature before mixing the cake batter.
- When the cake batter is ready for baking, place it in the _____ of the oven for even heat distribution whenever possible.
- The larger the cake being baked and the richer the batter is, the _____ the oven temperature is.
- After cakes are removed from the oven, they are placed on a(n) _____ to allow air to circulate around the pan.
- Icings form a protective _____ around the baked product.
- _____ icing sets up and hardens when exposed to air.
- _____ icing must be applied the same day it is prepared.
- Royal icing must be kept covered with a(n) _____ when not being used.
- Fudge icing is reheated in a(n) _____.
- _____ is the most difficult and time-consuming icing to prepare.
- _____ is a ready made fondant icing.

Multiple Choice

- _____ supplies moisture in a cake batter.
a. Syrup b. Egg c. Sugar d. all of the above
- _____ is the leavening agent commonly used in cake recipes.
a. Shortening b. Sugar c. Yeast d. Baking Powder
- Flour, starches and dry milk solids act as _____ in a cake batter.
a. Tenderizer b. moisturizer c. tougheners d. driers
- A _____ verifies the accuracy of the amount of ingredients used in a cake recipe.
a. Baker's scale b. cup c. scoop d. none of the above
- Eggs and sugar are warmed to approximately _____ degrees F. when preparing a cake using the sponge or whipped method.
a. 32 b. 68 c. 100 d. 212
- _____ enhances the taste and flavor of cake.
a. Sugar b. Flavoring c. Salt d. Milk
- Cake batter can be mixed in one of _____ ways.
a. Two b. three c. four d. five
- When preparing cake using the sponge or whipping method, _____ in the sifted flour.
a. Stir b. blend c. whip d. fold

9. _____ is the main ingredient in icing.
 - a. Shortening
 - b. Salt
 - c. Sugar
 - d. Flavoring
10. Icing has _____ main functions when it is applied to a baked product.
 - a. Three
 - b. four
 - c. five
 - d. six
11. When decorating a bake product, a _____ is used to apply the icing.
 - a. Spoon
 - b. knife
 - c. pastry bag
 - d. none of the above
12. When ready for use, fondant icing is heated to approximately _____ degrees F in a double boiler.
 - a. 50
 - b. 75
 - c. 100
 - d. 125
13. Boiled icing is prepared by boiling sugar, glucose, and water at approximately _____ degrees F.
 - a. 210
 - b. 220
 - c. 230
 - d. 240
14. The easiest icing to prepare is the _____ icing.
 - a. Cream
 - b. boiled
 - c. flat
 - d. royal
15. _____ is the most popular type of icing.
 - a. Cream
 - b. Fondant
 - c. Flat
 - d. Fudge

True False

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|---|---|---|
| T | F | 1. Liquid or dry milk may be used when making cakes. |
| T | F | 2. A good cake recipe has a proper balance of various ingredients. |
| T | F | 3. Baking soda is the leavening agent used to prepare most cakes. |
| T | F | 4. The mixing method is determined by the cake recipe used. |
| T | F | 5. Emulsified vegetable shortening is used in cakes having a low sugar content. |
| T | F | 6. Hydrogenated vegetable shortening is used in high ratio cakes. |
| T | F | 7. Sheet cakes are rolled when they are cooked to approximately 100 degrees F. |
| T | F | 8. Most cake batters can be used to form a variety of shapes and sizes depending on the cake pan used. |
| T | F | 9. When preparing an 8" layer cake, 13 oz to 14 oz of batter is used. |
| T | F | 10. When preparing Mary Ann cakes, 5 oz to 6 oz of batter is required. |
| T | F | 11. All ingredients should be chilled before mixing a cake batter. |
| T | F | 12. The first step in preparing a cake batter using the sponge or whipping method is to warm the eggs and sugar to about 200 degrees F. |
| T | F | 13. Preheat the oven to the required temperature before placing the cake inside. |

- T F 14. After removing the cake from the oven, allow it to cool for approximately 15 minutes before removing it from the pan.
- T F 16. Layer cakes require higher baking temperatures than sheet cakes.
- T F 17. Dusting cakes with confectioners sugar is sometimes done to hide mistakes caused during the mixing or baking period.
- T F 18. Fruit, nuts and raisins are coated with flour to prevent them from falling to the bottom of cakes during the baking period.
- T F 19. Fondant icing should not be heated over 80 degrees F.
- T F 20. When adding cocoa to an icing, it is best to sift the cocoa with the confectioners sugar.

Activity

1. Show how to cut 12 servings from an 8" round two layer cake. (draw a circle)
2. Show how to cut 26 servings from an 11" round two layer cake. (draw a circle)
3. Show how to cut 16 servings from a 9" round two layer cake. (draw a circle)
4. Show how to cut 20 servings from a 10" round two layer cake. (draw a circle)
5. Show how to cut 28 servings from an rectangle 18" by 25" sheet cake. (draw a rectangle)

Math

1. If each layer contains 14 oz of batter, what is the approximate yield of the following recipe?
Note: Each cake contains two layers.

Brown Sugar Cake

Ingredients:

2 lb dark brown sugar	1 lb eggs
12 oz shortening	1 lb 12 oz cake flour
$\frac{1}{4}$ oz vanilla	1 $\frac{1}{2}$ oz baking powder
$\frac{1}{2}$ oz salt	1 lb 8 oz milk

2. If each cake contains 10 oz of batter, what is the approximate yield of the following recipe? Each cake contains two layers.

White Cake

Ingredients:

2 lb 8 oz cake flour	14 oz water
1 lb 12 oz emulsified vegetable shortening	2 $\frac{1}{2}$ oz dry milk
3 lb 2 oz granulated sugar	10 oz eggs
1 $\frac{1}{2}$ oz salt	1 lb egg whites
2 $\frac{1}{2}$ oz baking soda	1 lb water

3. If each loaf cake contains 12 oz of batter, what is the approximate yield of the following recipe?

Yellow Cake

2 lb 8 oz cake flour	1 $\frac{3}{4}$ oz baking powder
1 lb 6 oz shortening	4 oz dry milk
3 lb 2 oz granulated sugar	1 lb 4 oz water
1 oz salt	1 lb 10 oz eggs
12 oz water	

4. If each loaf cake contains 18 oz of batter, what is the approximate yield of the following recipe?

Fudge Cake

2 lb 2 oz cake flour	$\frac{3}{4}$ oz baking powder
6 oz cocoa	1 $\frac{1}{2}$ oz baking powder
1 lb 12 oz shortening	1 lb water
3 lb 2 oz sugar	3 $\frac{1}{2}$ oz dry milk
1 $\frac{1}{2}$ oz salt	2 lb 4 oz eggs
10 $\frac{1}{2}$ oz water	

5. If each sheet cake contains 6 lb 8 oz of batter, what is the approximate yield of the following recipe?

Devil's Food Cake

2 lb 8 oz cake flour	$\frac{3}{4}$ oz baking soda
1 lb 6 oz shortening	1 $\frac{1}{2}$ oz baking powder
3 lb 8 oz granulated sugar	6 oz dry milk
8 oz cocoa	1 lb 4 oz water
1 $\frac{1}{2}$ oz salt	1 lb 14 oz eggs
1 lb 9 oz water	