

**Activity 1****Cakes, Cookies and Candies**

## Baking a Cake

**Purpose:** To compare different types of cakes.

**Directions:** Briefly describe how to make each type of cake listed in part A. In part B, answer each question regarding cake preparation.

**Part A**

1. Shortened:

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2. Conventional:

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3. One bowl:

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**Part B**

4. How can you tell when a shortened cake has finished baking?

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5. What ingredient leavens foam cake?

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6. How is a foam cake tested for doneness?

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7. Why is frosting put between layers?

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8. Why is glazing a cake a good alternative to frosting?

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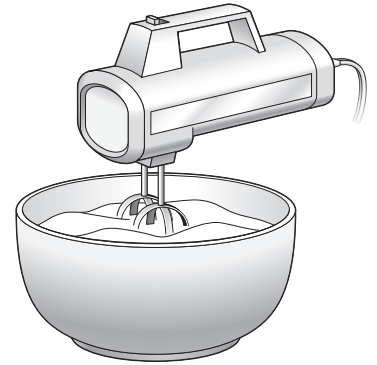
# Activity 2

## Cakes, Cookies and Candies

### Mixing Cakes

**Purpose:** To describe, in order, the steps in mixing cake batter.

**Directions:** For each mixing method listed below, describe what you would do with the ingredients before combining them. Then describe the mixing processes in detail in the space provided.



1. **Conventional Mixing Method:**

a. Dry ingredients: (mixing method) \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

b. Sugar and fat: (mixing method) \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

c. Eggs: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

d. Liquid ingredients: \_\_\_\_\_

e. Mixing process: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

2. **One-Bowl Cake Method:**

a. Dry ingredients: \_\_\_\_\_  
\_\_\_\_\_

b. Liquid ingredients: \_\_\_\_\_  
\_\_\_\_\_

c. Mixing process: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

# Activity 3

## Cakes, Cookies and Candies

### Cookie Identification

**Purpose:** To describe different cookie-preparation methods.

**Directions:** Describe how to prepare each cookie listed below in the space provided.

1. Bar cookie:

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2. Drop cookie:

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3. Rolled cookie:

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4. Molded cookie:

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5. Refrigerator cookie:

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6. Pressed cookie:

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# Activity 4

## Cakes, Cookies and Candies

### Candy Principles

**Purpose:** To identify key principles for making candy successfully.

**Directions:** In the space provided, write your answers to the items below.

1. What does temperature measure when making candy?

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2. How does the weather impact candy making?

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3. In addition to the recipe directions, list three ways that you can help prevent unwanted crystallization.

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4. What pre-preparation steps are essential for successful candy making?

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5. List the steps in the common process for making candy.

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6. How should candy be stored?

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