[Baking](https://www.adventurer-club.org/adventurer-awards/grade-2/176-baking)



* 1. **What is the definition for baking?**

Baking is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_food by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_it in an \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_at the proper

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

oven cooking temperature heating

* 1. **Describe ways to be safe in the kitchen while baking.**

   

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* 1. **Define the following baking terms: batter, beat, coating pan, cream, dough, fold, preheat and stir.**

**(match terms to definitions)**

|  |  |
| --- | --- |
| Batter | A thick mixture of flour or meal and a liquid such as water or milk that is prepared for baking into bread, cake, or the like |
| Beat | Mixture of ingredients used in baking |
| Coating Pan | To mix your butter and sugar(s) together until well blended, leaving you with a fluffy light-yellow mix |
| Cream  +  = | To mix ingredients using fast circular motions. For example, to beat an egg or cake batter. |
| Dough | To spread the bottom and/or sides of a pan with butter to prevent sticking |
| Fold | To switch on the oven and allow it to reach a certain temperature before baking. |
| Preheat | To carefully combine two mixtures into one smooth mixture. |
| Stir | To mix round and round with a spoon |

* 1. **Name at least 8 utensils that are used in many baking projects.**

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* 1. **Read four stories in the Bible where baking was mentioned.**

Genesis 18:1-13 The Three Visitors

Genesis 19:3 Sodom and Gomorrah destroyed

1 Kings 17:7-24 Elijah and the Widow at Zarephath

**Other stories to read:**

Leviticus 26:26, Exodus 8:3, Leviticus 7:9, Leviticus 11:35, 1 Kings 19:6, Isaiah 44:14-19, Exodus 12:39, 1 Samuel 28:24, Genesis 18:6

* 1. **Who does Jesus say He is in John 6:35? Discuss how this is important to you.**

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* 1. **Bake two items of your choosing.**

Recipe suggestions:

Bread in a bag <https://busytoddler.com/2018/03/make-bread-bag-kids/>

Cheese puffs <https://childhood101.com/cooking-with-kids-cheese-puffs/>



Easy Cupcakes



* Serves: 12

 Preparation time: 45 minutes

## Ingredients

* 175g butter, cut into large pieces
* 175g self-raising flour
* 175g caster sugar
* ½ tsp baking powder
* 3 large eggs
* ½ tsp vanilla extract
* For the icing:
* 175g butter, cut into large pieces
* ½ tsp vanilla extract
* 2-3 tbsp milk
* 350g icing sugar, sifted
* Pink edible food colouring
* Edible pink hearts or sprinkles for decoration

## Method

1. Preheat the oven to 180C/gas mark 4. Line a 12-hole muffin tin with paper cupcake or muffin cases.
2. Put all the cake ingredients into a large bowl and beat with an electric hand whisk or a wooden spoon until smooth and evenly mixed. Divide the mixture evenly between the paper cases.
3. Bake for 20-25 minutes, or until the cakes are well risen and firm on top. Transfer to a wire rack to cool.
4. Make the icing: put the butter, vanilla extract, two tablespoons of the milk, and half the icing sugar in a large bowl and beat until smooth. Beat in the remaining icing sugar, and pour in the rest of the milk if needed to make the icing the right consistency.
5. Put half of the icing into another bowl and colour it pale pink with the edible colouring. Carefully spoon this down one side of a piping bag fitted with a star-shaped nozzle, then spoon the non-coloured icing down the other side of the bag. Twist the end of the bag to seal the icing in.
6. Pipe swirls of the icing on top of each cupcake. Scatter with the edible pink hearts, or other sprinkles, to decorate.