

A look inside the Cake Lesson

Cake Questions

1. Name three ingredients usually found in cake.

2. Describe the texture of a batter.

3. Name one difference between high-fat cakes and egg-foam cakes:

Similarity between high-fat cakes and egg-foam cakes:

What allows the egg whites to stretch to a full volume?

What type of peak does the egg whites need?

7. Explain why a tube pan is used to bake the angel food cake.

8. What does she set the oven temperature to for the angel food cake?

9. Complete the chart below describing the 3 methods for preparing cake batters.

Type of Method	Common ingredients	Texture	Example

Editable!

- No-prep
- Assign in Google or PPT

ANGEL
FOOD
CAKE

AN EXAMPLE OF EGG FOAM

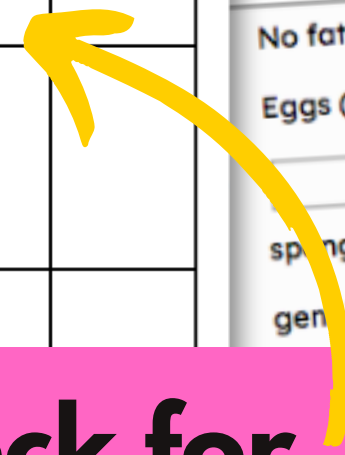


<https://youtu.be/j4ZKatTwp2U>

A look inside the Cake Lesson

Cake
Cake is a sweet baked food made from a _____ or thick batter usually containing flour and sugar and often shortening, eggs, and a _____.

Icing Type	Ingredients	Method of Preparation	Common Uses	Similarities	Differences
Buttercream	Butter, powdered sugar, milk/cream, flavorings	Cream butter until fluffy, gradually add powdered sugar, mix in milk/cream and flavorings until smooth.	Frosting cakes, cupcakes, piping decorations		
Foam Icing	Egg whites, granulated sugar, hot sugar syrup	Beat egg whites to soft peaks, gradually add hot sugar syrup while beating to stiff peaks, and use immediately.	Topping for cakes (e.g., lemon or chocolate), excellent with layer cakes, flavor with extracts or liqueur		
Fondant	Sugar, water, gelatin/glucose	Cook sugar and water to soft-ball stage, and mix with gelatin/glucose until smooth and pliable.	Covering cakes, making decorations		
Fudge Icing	Chocolate, butter, powdered sugar, milk/cream	Melt chocolate and butter together, mix in powdered sugar and milk/cream until smooth and thick.	Frosting and filling for cakes, brownies		
Glaze	Powdered sugar, water, corn syrup/fruit	Mix powdered sugar with water/liquids	Drizzling over cakes, pastries		



ICING TYPES

BUTTER CREAM



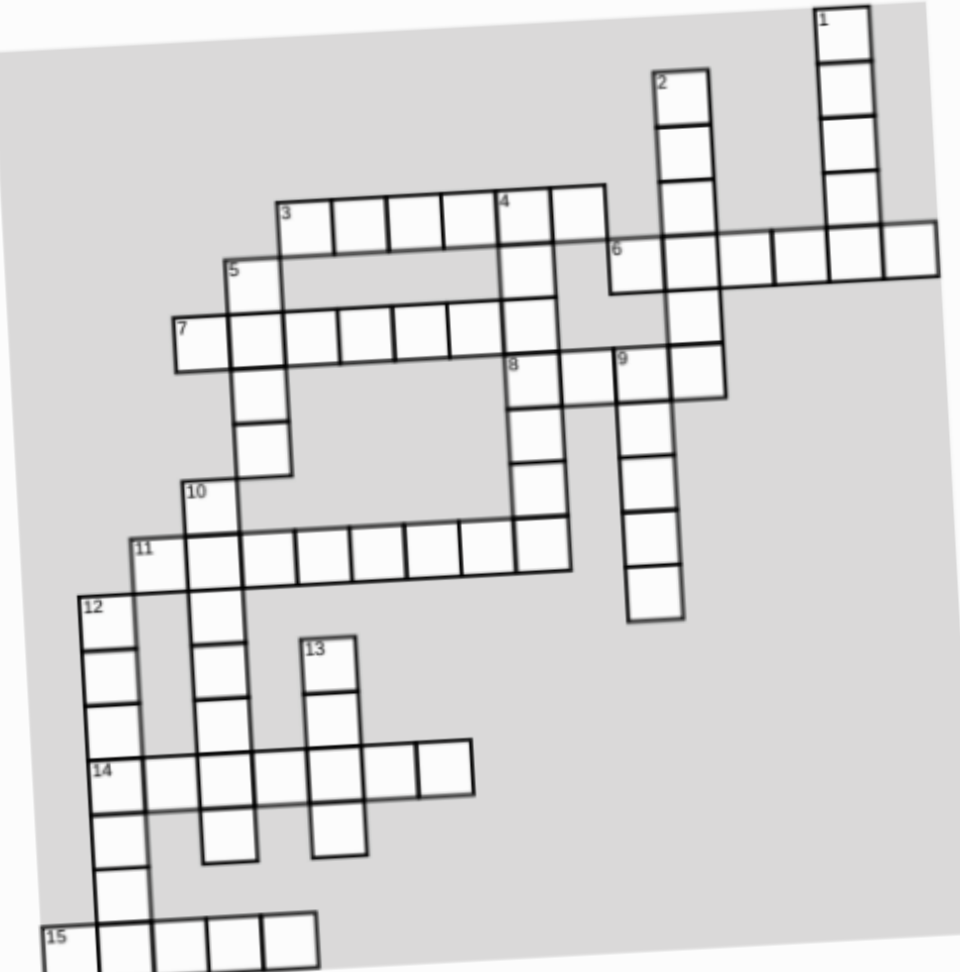
Very popular icing made of sugar and fat (usually butter or shortening, although shortening often has an unpleasant mouthfeel).

- Most often used on cakes in different colors and flavors.
- Uses: Excellent all-around icing—rich, light, and fluffy. If cold, it must be softened before using. Often used for cupcakes, genoise, and butter cakes.

- **Activities to check for understanding**

A look inside the Cake Lesson

Cakes



Across

- 3 Sweet coatings for cakes and other baked goods.
- 6 The other name for foam icing.
- 7 The ideal dish to bake a soufflé in.

Down

- 1 Type of icing that uses fudge or chocolate.
- 2 Soufflés can be either sweet or ____.
- 4 French icing known for its velvety texture and versatility
- 5 A sweet baked food made from a dough or flour and sugar.



ICING PREP

FOAM

- Prepare a sugar syrup.
- Place the egg whites into the bowl of a mixer with a whip attachment.
- Cook sugar syrup in a saucepan to 220°F (104°C).
- Begin whipping egg whites to soft peaks. Add additional granulated sugar and reduce mixer to slow.
- Continue to cook sugar syrup until it reaches 240°F (116°C).
- Carefully add hot sugar syrup over the egg whites. Do not let the syrup touch the whip.
- When all sugar syrup has been added, whip the eggs on high speed for one minute.
- Use foam icing to decorate cakes as needed.

- How to make the icing
- Crossword puzzle