

## Year 8 Practical Exam - Cakes

### Ingredients – Cakes

100g/4oz margarine

100g/4oz caster sugar

2 eggs

100g/4oz self-raising flour

Muffin/ cake cases

Container

Decorations

*You should then choose which of the following three icings you are going to make to decorate your cakes.*

### Glace Icing

250g icing sugar – you may add some cocoa powder or flavouring to it if you wish

### Buttercream

250g icing sugar

50g butter or margarine

2 tbs milk – you may add flavouring of your choice or 25g of cocoa powder if you wish.

### Method

- Preheat oven to 190 degrees C/Gas 5
- Cream the margarine and sugar until light and fluffy.
- Beat in the eggs with a little flour.
- Sieve the flour and fold into the mixture with a metal spoon.
- Add any extra ingredients such as cocoa powder or vanilla essence, chocolate chips etc.
- For small cakes, put approx. 1 dessert spoon of mixture into each cake case and bake for 15 - 20 minutes.
- When cool cakes should be decorated as you wish. Glace icing is made by adding three tbs of cold water to the icing sugar and mixing well. Buttercream is made by mixing the icing sugar and butter/margarine together until soft and creamy. Cocoa powder, flavourings etc. may be added if you wish.