

# cake

## examples of cake



Pound cake



angel cake



red velvet cake



## parts of a cake



### flour

(all-purpose & cake)  
provides the structure



### sugar

provides the sweetness



### fat

(butter, oil, shortening or margarine) used to make the cake soft



### salt

enhances the flavor



### leavening agent

(baking powder or baking soda and an acid) provides a rise



### extract & spices

(vanilla and almond) used for flavor

Name: \_\_\_\_\_  
cake

examples of cake

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cake shapes: Draw a picture to go with each cake shape.

Bundt	Cake Pop	Cupcakes
Layer Cake	Sheet Cake	Swiss Roll

- parts of a cake
- \_\_\_\_\_ provides the structure (all-purpose and cake flour)
  - \_\_\_\_\_ provides the sweetness
  - \_\_\_\_\_ used to make the cake soft (butter, oil, shortening or margarine)
  - \_\_\_\_\_ enhances the flavor
  - \_\_\_\_\_ used for moisture and binding (water or milk)
  - \_\_\_\_\_ provides the structure and binds ingredients (creates color)
  - \_\_\_\_\_ provides a rise (baking powder or baking soda + an acid)
  - \_\_\_\_\_ used for flavor (vanilla and almond)



Sponge cake

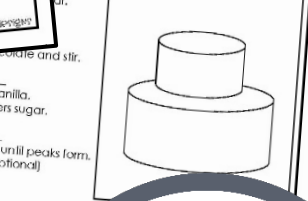
_____ cake
• light and fluffy
• uses _____
_____ sugar and flour
• The beaten eggs create _____
_____ that is used as the main



the ingredients in each buttercream.

French	Italian	Swiss

Decorate this cake. Label your decorations and frosting.



- Beat egg whites and vanilla.
- Slowly add confectioners sugar.

Beat cold heavy cream until peaks form. (Sugar and vanilla are optional)

cake decorations

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_



Presentation & notes

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FONT &  
CLIP ART  
CREDIT



cake



# EXAMPLES OF CAKE



POUND CAKE



ANGEL CAKE



RED VELVET  
CAKE



UPSIDE-DOWN  
CAKE



CHOCOLATE  
CAKE



LEMON CAKE



BLACK FOREST  
CAKE



CARROT CAKE

# cake Shapes



**bundt**



**cake pop**



**cupcakes**



**layer cakes**



**sheet cake**



**swiss roll**

# Parts of a **cake**



## **flour**

(all-purpose & cake)  
Provides the  
structure



## **liquid**

(water or milk)  
used for moisture  
and binding



## **sugar**

Provides the  
sweetness



## **eggs**

Provides structure  
and binds ingredients  
(creates color)



## **fat**

(butter, oil, shortening  
or margarine) used to  
make the cake soft



## **leavening agent**

(baking powder or  
baking soda and an acid)  
Provides a rise



## **salt**

enhances  
the flavor



## **extract & spices**

(vanilla and almond)  
used for flavor

# TYPES OF CAKE



## **butter cake (shortened cake)**

- moist, rich & tender
- uses a creaming method for butter and sugar
- eggs are added one at a time and mixed until incorporated



## **sponge cake (foam cake)**

- light & fluffy
- uses whipped eggs, sugar and flour.
- the beaten eggs create air that is used as the main leavening agent

# baking the CAKE



**1** butter and flour the pan or line with parchment paper



**2** fill about 2/3 full the cake needs space to rise



**3** bake in the middle of the oven, leaving space between the pans. this creates an even bake.



# baking the CAKE



4 Check for doneness with a toothpick.

The cake will slightly pull away from the side of the pan and the top will spring back when lightly touched.



5 Allow the cake to cool in the pan for 5-10 minutes. Transfer to a wire rack to cool completely.

# decorating the **CAKE**

## **filling**

inside  
the cake  
-Jam  
-JELLY  
-frosting



## **toppings**

additions to  
the cake  
-fruit  
-chocolate  
-Whipped  
cream

## **frosting**

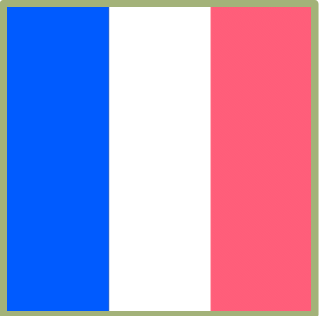
outside  
the cake  
-buttercream  
-ganache  
-cream cheese

# TYPES OF BUTTERCREAM



## **american**

POWDERED SUGAR + SOFT BUTTER + MILK + VANILLA  
INGREDIENTS ARE CREAMED TOGETHER



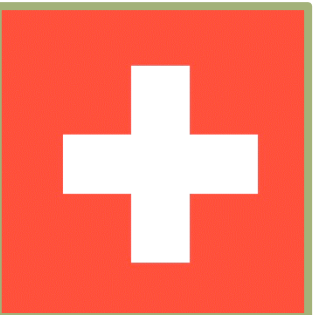
## **french**

EGG YOLKS + HOT SUGAR SYRUP + SOFT BUTTER  
HOT SUGAR IS Poured INTO EGGS



## **italian**

EGG WHITES + HOT SUGAR SYRUP + SOFT BUTTER  
HOT SUGAR IS Poured INTO EGGS



## **swiss**

EGG WHITES + CORN SYRUP + WHITE SUGAR + SOFT BUTTER  
THIS IS MADE WITH A DOUBLE BOILER OR WATER BATH

# Other frostings



## cream cheese

1. beat soft butter and cream cheese
2. add vanilla and powdered sugar



## ganache

1. heat butter and heavy cream
2. pour over bowl of chocolate & stir



## royal icing

1. beat egg whites and vanilla
2. slowly add confectioners sugar



## whipped cream

beat cold heavy cream until peaks form  
(sugar and vanilla are optional)

# cake decorations



**fondant**



**fruit**



**chocolate**



**pipinG**



**nuts**



**sugar work**



Name: \_\_\_\_\_

# cake

## examples of cake


**cake SHAPES:** Draw a picture to go with each cake shape.

Bundt	Cake Pop	Cupcakes
Layer Cake	Sheet Cake	Swiss Roll

## parts of a cake

- \_\_\_\_\_ provides the structure (all -purpose and cake flour)
- \_\_\_\_\_ provides the sweetness
- \_\_\_\_\_ used to make the cake soft (butter, oil, shorting or margarine)
- \_\_\_\_\_ enhances the flavor
- \_\_\_\_\_ used for moisture and binding (water or milk)
- \_\_\_\_\_ provides the structure and binds ingredients (creates color)
- \_\_\_\_\_ provides a rise (baking powder or baking soda + an acid)
- \_\_\_\_\_ used for flavor (vanilla and almond)



## types of cake

butter cake	sponge cake
<p>_____ cake</p> <ul style="list-style-type: none"> <li>• moist, rich and tender</li> <li>• uses a _____ method for butter and sugar</li> <li>• eggs are added one at a time and mixed until incorporated</li> </ul>	<p>_____ cake</p> <ul style="list-style-type: none"> <li>• light and fluffy</li> <li>• uses _____, sugar and flour</li> <li>• the beaten eggs create _____ that is used as the main _____.</li> </ul>

## baking the cake

- 1 \_\_\_\_\_ the pan or line with parchment paper.
- 2 Fill about \_\_\_\_\_ full. The cake needs space to rise.
- 3 Bake in the \_\_\_\_\_ leaving space between the pans. This creates an even bake.
- 4 Check for doneness with a \_\_\_\_\_. The cake will slightly pull away from the side of the pan and the top will \_\_\_\_\_ when lightly touched.
- 5 Allow the cake to cool in the pan for \_\_\_\_\_. Transfer to a \_\_\_\_\_ to cool completely.

## decorating the cake:

Draw a slice of cake and label the filling, toppings and frosting.

Filling: inside the cake

Frosting: outside the cake

Toppings: additions to the cake



**Types of buttercream:** Write the ingredients in each buttercream.

American	French	Italian	Swiss
<p>Ingredients are creamed together.</p>	<p>Hot sugar is poured into eggs.</p>	<p>Hot sugar is poured into eggs.</p>	<p>This is made with a double boiler or water bath.</p>

**Other frostings**

- 
1. Beat soft butter and cream cheese.
  2. Add vanilla and powdered sugar.

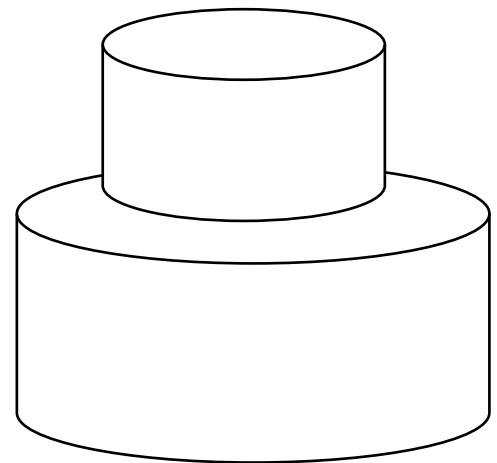
- 
1. Heat butter and heavy cream.
  2. Pour over bowl of chocolate and stir.

- 
1. Beat egg whites and vanilla.
  2. Slowly add confectioners sugar.

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Beat cold heavy cream until peaks form.  
(Sugar and vanilla are optional)

Decorate this cake.  
Label your decorations  
and frosting.



**cake decorations**

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

