

Year 6 Term 4 Week 3

Friday (Home) Mathematics

Task

Cakes (Home)

Choose one of the recipes to cook. Carefully weigh out all the ingredients and follow the directions to make the cake. You may need assistance from a parent with the oven.

Did the batter fit in the cake tin you chose?

Add a photo if you can of the finished product.

Have fun cooking.



Absurdly Easy Chocolate Cake

Ingredients

- 3 cups flour (750 mL)
- 2 cups sugar (500 mL)
- 6 tablespoons cocoa (90 mL)
- 2 teaspoons baking soda (10 mL)
- 1 teaspoon salt (5 mL)
- 3/4 cup vegetable oil (190 mL)
- 2 tablespoon vinegar (30 mL)
- 2 teaspoon vanilla (10 mL)
- 2 cup cold water (500 mL)

Directions

Mix the dry ingredients. Add the wet ingredients. Stir until smooth. Bake at 180°C for at least 30 minutes.

One Mix Chocolate Cake

Ingredients

- 1 cup self raising flour (250 mL)
- 1 cup sugar (250 mL)
- 50 grams melted butter (50 mL)
- 1/2 cup milk (125 mL)
- 2 eggs
- 2 Tbsp. cocoa (30 mL)
- 1 tsp. vanilla (5 mL)

Method

Mix all ingredients together in a large bowl with a wooden spoon. Bake at 180°C for about 30 minutes.

Daisy's Easy Chocolate Cake

Ingredients

1 1/2 cups sugar (375 mL)
1 cup cold water (250 mL)
125g butter (125 mL)
2 Tablespoons cocoa (30 mL)
1/2 teaspoon baking soda (2.5 mL)
2 eggs, well beaten
1 1/2 cups self-raising flour (375mL)

Method

Put sugar, water, butter, cocoa and soda into a large pot.
Stir over low heat until butter has melted, then bring to the boil.
Simmer for 5 minutes and remove from heat.
When the mixture has cooled, stir in beaten eggs. Sift in the flour and beat well.
Bake at 180°C for 50-60 minutes.