

Name: _____

Recipe Terminology

D C J A K G W A S L R U A M X M A E R C K S J M
D D U V Z A W D N X X N N J K H K Q Z P O G C D
V A L N B E O G E W K X P Q D R Z I M D O T R S
Y G E T L E R Y S R C R E R S P Z T R V B A O S
X B H N I S C U M S U P T V E F F H U S K E L A
V R K K K P X B S T R O U N C A G I R V O H J M
F W A B A S D P H A Q F L F N P Q Q V X O E N Q
I L D X H T B B F Y E M L F U C U K Y U C R Q E
P D I V I D E A M E D M T S O A E F C F P P R E
Y F X E E J I T K O L X R D R S Z O C T W Q U I
S R Z P H C N B Z E C L D T M U C X P C E R O I
W Q P S O I I E Z S K O N X N V M S H M W I D M
T B P Z A H N D R U X J A W H R W I E S Q A T F
M H X R R I C Y E F H I S O D M L M T G W T P I
N Q D Q C G V M X T L Z S N M L I I I Z T E L N
E N X U L M N G U E R U T X I M R X P Y X A L G
E W Y D B R J N O C U S W B C Z G A Y Y R S S R
T S G C J V G F G H B C B J P J Y H D X P P H E
V G Q D Z R R D N E L B O O E Q I A W D W O Q D
H O C K E E V B P V C M F O A J C U H T P O G I
A D J A C S I J G D X K J X L X T B I Y N N E E
S R S I I T A B L E S P O O N L N Z S K V I L N
J E P G K E L O O T O M S A X N A S K K O H P T
D E C U P P F D D B F A M H F E A I N S M Z D S

INGREDIENTS
TABLESPOON
UNGREASED
COOKBOOK
TEASPOON
MIXTURE
FLOURED
MEASURE
PREHEAT
DIVIDE
OUNCES
RECIPE
CHILL
DOZEN
DRAIN
WHISK
BLEND
CREAM
KNEAD
QUART
COOL
PINT
STIR
CHOP
FOLD
DICE
BAKE
ADD
MIX
CUP

Simple Cake Recipe

225g (8 oz) self-raising
flour.
225g (8 oz) soft butter
(i.e. room temperature).
225g (8 oz) caster sugar.
4 eggs.
1 teaspoon baking powder.



Mix the ingredients well in a large bowl using an electric
whisk.
Halve the mixture and pour into 2 non-stick 18cm (7 inch)
cake tins.
Cook till golden brown (15-25 minutes) in a preheated oven
at 180 degrees C (gas mark 4).
Cool on a wire rack before serving, add jam between
the two halves and optionally top with butter cream.