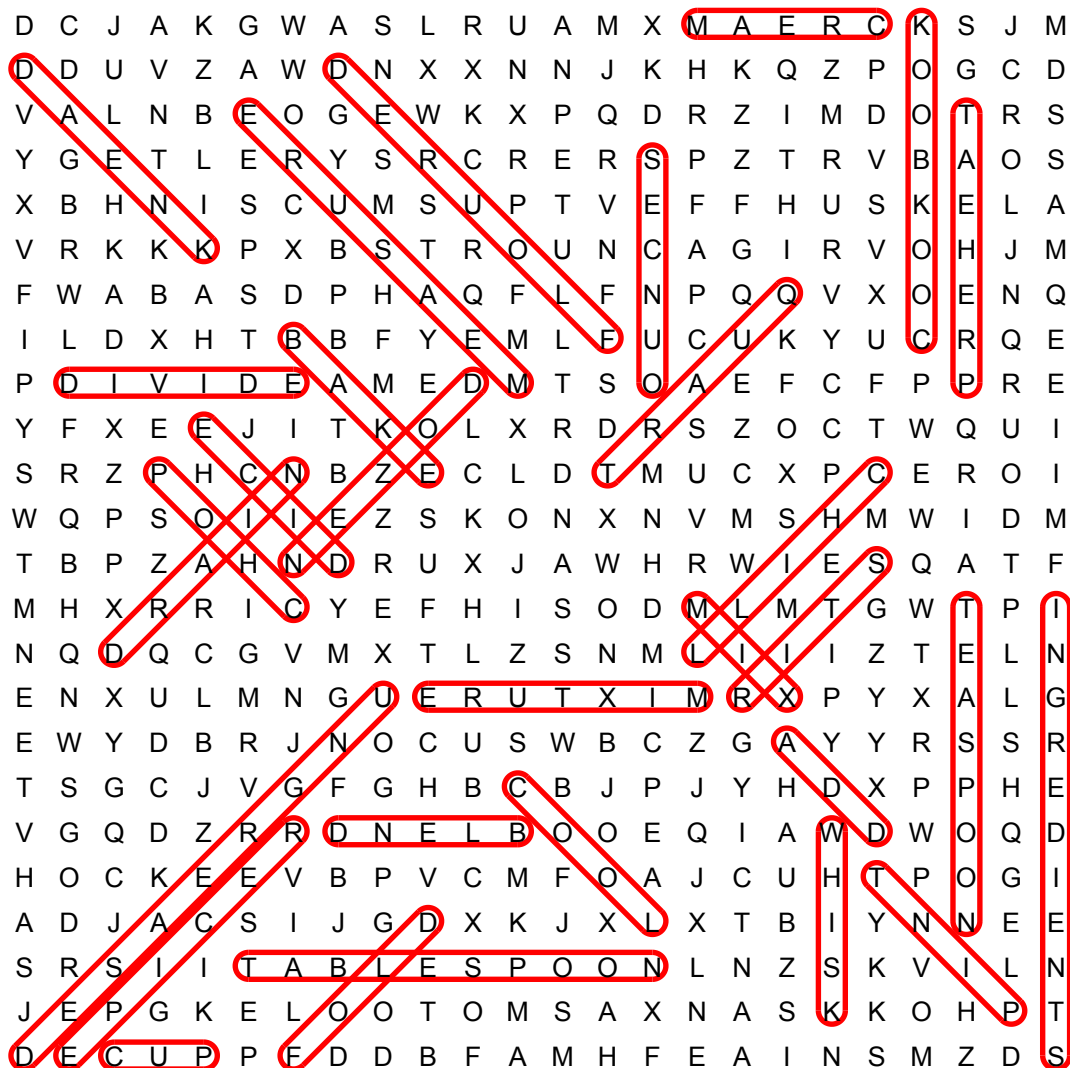


Name: \_\_\_\_\_

# Recipe Terminology



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.