

Set of instructions

[Linguistics](#), [English](#)



Instructions for Baking a Cake Basic Ingredients for a medium cake cup of milk 4 eggs 3 cups of self-rising flour

1 teaspoon of pure vanilla extract

1 cup of sugar

N. B: These ingredients depend on the type of the cake as there are different varieties such as chocolate, butter cream, and vanilla among others.

Tips to Consider Before Baking

1. Ensure you have the required ingredients before you begin, to avoid going to the shop during preparation.

2. Prepare the cake pans, which may differ in sizes as indicated below.

3. Smear the pan with a tablespoon of butter and rub it in the pan. This makes the

cake to surround evenly to all side as it bakes.

4. Store ingredients such as flour, sugar, oil, eggs, and water at room temperature, but cool milk and butter prior to using them.

5. Preheat the oven

Baking Process

1. One should precisely measure ingredients and mix them in this order:

Cream the butter via an electric mixer, add sugar and cream it for 10 minutes, and add 1 egg at a time. Mix milk and flour and cream the mixture, then add vanilla to the mixture.

N. B: You should first combine dry ingredients with wet ingredients such as Flour with milk, oil, and eggs. Be sure to beat, whisk, or pack the ingredients before mixing them to the main bowl.

2. Blend the cake as indicated on the recipe: Some recipes may instruct one

to mix with hand or stand mixer. One may opt any mixer as what is important is mixing everything thoroughly.

3. Pour the batter uniformly into the pans as shown below.

4. Put the pan on the centre of the oven and avoid them touching each other.

5. Close the oven door and set time for baking process: Baking the medium cake may take 35 minutes to 50 minutes. Ensure that cake is well baked by resisting it to be over or under cook. One should not open the door during baking as heat may escape, which may make the cake to bake unevenly. If necessary, should only turn the oven's light on and view the baking process through the window.

6. After it is ready, check for doneness: This is done by, gently inserting a wooden stick or toothpick in the cake. Usually, the cake is ready when it comes out with few crumbs. But it does not meet the criterion should be return back for 5 minutes. One should keep testing to ensure the cake is ready.

Please note that this information is important as it determine the size, taste, and whether or not the cake is ready. Therefore, extra cautions should be observed.

Cooling Process

After the cake is ready, cooling process is mandatory as it loosen the edges. One should place the pan on a cool place to cool for 20 to 30 minutes. In doing, one should run the knife around the edges to loosen the cake as indicated below.

Put the wire rack on the top of the pan as you tap it gently to remove the cake uniformly.

The cake should be given enough time to cool prior to decorating as the heat may melt and the icing and frosting, which are desired.

By following the above list of instructions, one is guaranteed of having a successful cake (Peterson 20).

Works Cited

Peterson, James. Baking. Berkeley: Ten Speed Press, 2009. Print.