

How to make a birthday cake



**ASSIGN
BUSTER**

Usually people enjoy getting better at their talents on new things like trying to make new desserts, which allow them to discover new tastes. A cake is one of the most fascinating pastries in the world, because it comes in various shapes, flavors, and tastes. Its original format comes from the chef. Cakes are great to do for someone's birthday, an anniversary, a dessert, or just to surprise someone with a treat. There are a lot of recipes of cakes. All necessary things are just a little time, imagination and a few items from the grocery store.

There are several steps how to make a frosting birthday cake. First, the chef preheats the oven to 350 degrees F and gathers all needed products such as milk, eggs, flour, sugar, baking powder, butter, salt, and vanilla. Then he puts together the baking equipment: measuring cup, mixing bowl, measuring spoons, mixer, and a baking pan. The pan should be deep and round, so the cake can rise while baking. After a preparation process the chef begins to make a birthday cake.

He puts sugar, eggs and some butter into a large mixing bowl and begins with the mixer to blend the batter. Then he adds the rest of the ingredients and carefully mixes the dough until it is smooth and free of clumps. When the cake batter is ready, the chef pours it into the cake pan, using the rubber spatula to scrape off all of the batter from the sides of the bowl. At last the cook places the cake on the top rack of the oven and bakes it around thirty minutes or until the top of the cake is gold. When thirty minutes are passed, the chef pushes a toothpick to the bottom of the cake. If it comes out clean, the cake is done.

The cook removes the cake and turn off the oven. After the cake had ample time to cool, the chef cuts it on two layers and begins to frost. He spoons a mound of frosting, about a half cup, on top of the bottom cake layer and spreads it evenly over the cake with the rubber spatula. When the bottom cake layer is ready, he places the second cake layer on top and begins analogous process. When the icing is on the cake, the cook places the appropriate number of birthday candles on it.

The cake is done. This cake is easy to make, but also it shows someone, whose birthday is, cook's care. Each person knows if to prepare the cake with love, his loved one will appreciate it. No birthday will be completed without delicious cake along with candles. However, birthday cake is the significant component of any birthday party.

The described above few simple steps of preparing a frosting cake, make it very easy to bake and one of the most enjoyable unforgettable parts of every birthday.