

unit 11 quiz

1. Cake ingredients should be at what temperature before mixing?
 - a) cold from the refrigerator or freezer
 - b) room temperature
 - c) hot---warm them in the oven

2. When mixing up cake batter, which two ingredients do you typically cream together?
 - a) eggs and shortening
 - b) sugar and eggs
 - c) sugar and shortening

3. How long should you leave a cake or cupcakes to cool in the pan before you remove?
 - a) 10 minutes
 - b) 1 minute
 - c) 30 minutes

4. When should you place your cake/cupcakes in the oven?
 - a) as soon as you turn it on
 - b) after it has reached the correct temperature
 - c) while it is preheating

5. When should you ice the cake with frosting
 - a) while it is still warm
 - b) 30 minutes after baking it
 - c) after it has cooled completely

6. When are the cake/cupcakes finished?
 - a) after the correct time on recipe
 - b) after they look tall and slightly rounded
 - c) when inserting a toothpick in the center and it comes out clean
 - d) when inserting a toothpick and it comes out with some batter on it

7. When separating eggs, if you get just a tad of yolk in the whites, what will happen?
 - a) they will not beat up fluffy
 - b) they will still beat up fluffy
 - c) they will fluff up and then fall down

8. what temperature should eggs be if you need to separate the yolks from the whites?
 - a) chilled
 - b) warm
 - c) room temperature

Answers

1. b

2. c

3. a

4. b

5. c

6. c

7. a

8. a