

In this station you need to measure the volume of the different cake tins, then decide which recipe mix would be best for each tin. Remember that the cakes will rise when they are cooked!

1. Estimate the volume of each of the cake tins. Record your estimates on a table.
2. Measure the volume of each of the cake tins using water and the measuring equipment. Record your measurements.
3. Compare your results with your estimates. How close were your estimates?  
*Which tin held the most?*  
*Which held the least?*
4. Which of the recipes below would be best for each tin? You will need to add up the volume of ingredients and allow for the cake to rise when baked to be able to make a good decision.

| Cake tin | Estimated Volume | Measured Volume | Best recipe |
|----------|------------------|-----------------|-------------|
| ring     |                  |                 |             |
| square   |                  |                 |             |
| loaf     |                  |                 |             |



## Recipes:

### ***Absurdly Easy Chocolate Cake***

Ingredients:

- 3 cups flour (750 mL)
- 2 cups sugar (500 mL)
- 6 tablespoons cocoa (90 mL)
- 2 teaspoons baking soda (10 mL)
- 1 teaspoon salt (5 mL)
- 3/4 cup vegetable oil (190 mL)
- 2 tablespoon vinegar (30 mL)
- 2 teaspoon vanilla (10 mL)
- 2 cup cold water (500 mL)

Directions: Mix the dry ingredients. Add the wet ingredients. Stir until smooth. Bake at 180°C for at least 30 minutes.

### ***One Mix Chocolate Cake***

Ingredients:

- 1 cup self raising flour (250 mL)
- 1 cup sugar (250 mL)
- 50 grams melted butter (50 mL)
- 1/2 cup milk (125 mL)
- 2 eggs
- 2 Tbsp. cocoa (30 mL)
- 1 tsp. vanilla (5 mL)

Method: Mix all ingredients together in a large bowl with a wooden spoon. Bake at 180°C for about 30 minutes.

### ***Daisy's Easy Chocolate Cake***

Ingredients:

- 1 1/2 cups sugar (375 mL)
- 1 cup cold water (250 mL)
- 125g butter (125 mL)
- 2 Tablespoons cocoa (30 mL)
- 1/2 teaspoon baking soda (2.5 mL)
- 2 eggs, well beaten
- 1 1/2 cups self-raising flour (375mL)

Method: Put sugar, water, butter, cocoa and soda into a large pot. Stir over low heat until butter has melted, then bring to the boil. Simmer for 5 minutes and remove from heat. When mixture has cooled, stir in beaten eggs. Sift in the flour and beat well. Bake at 180°C for 50-60 minutes.

