

## What the bakery manager needs

The bakery is looking for two people to do some occasional laboratory work. To help the manager decide who to employ, he has asked the school to set up an analytical exercise for students to show what they can do.

You will be put into groups. In the trial, groups compete with one another to tackle the problem set by the bakery manager.

The bakery specialises in making cakes. Here is the recipe for its coffee cake.

## Coffee cake recipe

### Ingredients

220 g of cream cheese softened  
330 g of sugar  
80 g of butter or margarine  
2 eggs  
5 cm<sup>3</sup> of almond extract  
130 g of flour  
5 g of baking powder  
2.5 g of baking soda  
1 g of salt  
55 cm<sup>3</sup> milk  
440 g of Granny Smith apples, pared, cored and sliced  
30 cm<sup>3</sup> of lemon juice  
2.5 g of ground cinnamon

### Method

1. Combine the cream cheese, 220 g of the sugar, the butter, eggs, and almond extract; mix well.
2. Combine 110 g of the flour, the baking powder, baking soda and salt; blend into the cheese mixture alternately with milk.
3. Pour into a greased and floured 23 cm x 32 cm x 5 cm baking tray.
4. Dip the apples into lemon juice; toss with 20 g of the flour, 110 g of sugar and the cinnamon.
5. Arrange the apples slices on the coffee cake.
6. Bake at 180 °C for 50-60 minutes or until a skewer inserted near the centre comes out clean.