

Baking

Download the teacher notes, PowerPoint presentation and student workbook that accompany this resource at rsc.li/3O8OLBu.

Carry out this activity in a food technology classroom or similar as learners will be baking and tasting cakes and eating is not allowed in science labs.

Read our health & safety guidance, available from rsc.li/3IAmFA0, and carry out a risk assessment before running any live practical.

Instruct learners to wear oven gloves when handling hot cupcake tins and aprons to help to protect clothes. The safety rules might be different where you live so it is worth checking local and school guidance. Be aware of any allergies and dietary requirements. If unsure, discuss any amendments with your food technology department. Find the methods in the student workbook.

This list assumes a class of 30 learners working in six groups of five. Each group will measure their own ingredients. Preheat the ovens to 200°C at the start of the lesson.

Equipment (per class)

- 6 × mixing bowls
- 6 × wooden spoons
- 5 × metal spoons
- 6 × cupcake baking tins
- 6 × measuring scales
- 5 × teaspoons
- 6 × oven gloves
- 6 × paper plates
- 72 × cupcake cases

Ingredients (per class)

- 550 g butter
- 550 g plain flour
- 550 g caster sugar
- 10 eggs
- 15 g baking powder

Acknowledgements

This resource was originally developed by the University of Reading to support outreach work delivered as part of the Chemistry for All project.

To find out more about the project, and get more resources to help widen participation, visit our Outreach resources hub: rsc.li/3CJX7M3.