Kinds of Cakes – p. 370-375

1. Check all of the following characteristics that apply to shortened cakes.
   _____ A. They contain fat.
   _____ B. They contain no fat.
   _____ C. Butter cake is an example of a shortened cake.
   _____ D. A sponge cake is an example of a shortened cake.
   _____ E. They are leavened by baking powder or baking soda.
   _____ F. They are tender, moist, and velvety.

2. How do pound cakes differ from other shortened cakes?

3. Check all of the following characteristics that apply to unshortened cakes.
   _____ A. They are sometimes called foam cakes.
   _____ B. They contain no fat.
   _____ C. Angel food cake is an example of an unshortened cake.
   _____ D. Chocolate cakes are unshortened cakes.
   _____ E. They are leavened by air beaten into eggs and by steam formed during baking.

4. How do sponge cakes differ from other unshortened cakes?

5. Check all of the following characteristics that apply to chiffon cakes.
   _____ A. They contain fat.
   _____ B. They contain beaten egg whites.
   _____ C. They are a cross between shortened and unshortened cakes.
   _____ D. They contain no eggs or fat.

6. Match the function to the ingredient.

   _____ 1. Gives sweetness and improves texture.  A. cream of tartar
   _____ 2. Gives structure to a cake.  B. egg
   _____ 3. Causes a cake to rise.  C. fat
   _____ 4. Tenderizes the gluten.  D. flour
   _____ 5. Stabilizes egg white proteins in unshortened cakes.  E. leavening
   _____ 6. Provides flavoring.  F. liquid
   _____ 7. Improves flavor and color; helps leaven some cakes.  G. sugar
   _____ 8. Provides moisture.  H. vanilla extract
Principles of Preparation

1. Why measure flour accurately? ____________________________________________
   ______________________________________________________________________

2. Why avoid overmixing ingredients? _______________________________________
   ______________________________________________________________________

3. Why bake the batter in correct pan size? _________________________________
   ______________________________________________________________________

4. Why do unshortened cakes use ungreased pans? __________________________
   ______________________________________________________________________

Baking Shortened Cakes

5. Why should pans not touch each other or the oven while baking? __________
   ______________________________________________________________________

6. What are two tests for doneness? ________________________________________
   ______________________________________________________________________

7. Why let cake cool in pan for 10 minutes? _________________________________
   ______________________________________________________________________

Preparing Unshortened Cakes

8. Why should eggs be at room temperature? ________________________________
   ______________________________________________________________________

9. Why run a spatula through the batter after pouring batter into the pan? _______
   ______________________________________________________________________

10. What is a test for doneness? ____________________________________________
    ______________________________________________________________________

11. Why place the cake upside down over the neck of a bottle when cake is done
    baking and still in the pan? ____________________________________________
    ______________________________________________________________________