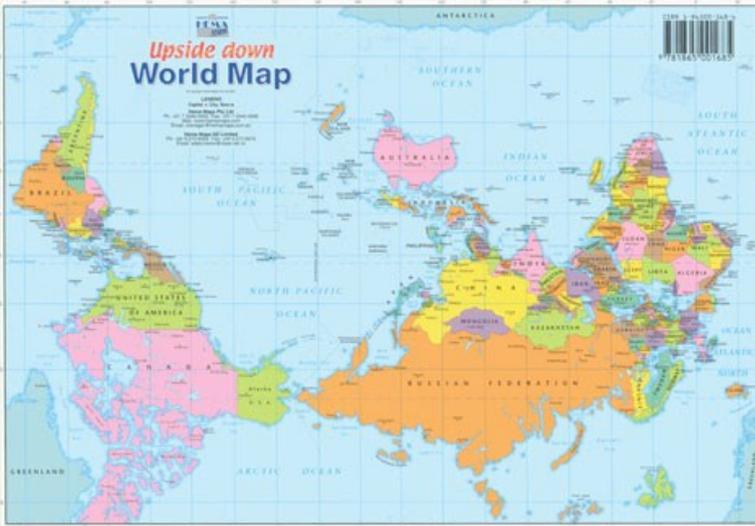




When our world is turned upside down . . .



Wash your hands please



. . . we make Upside Down Cake



Name:

Primary:

My Fruit Upside Down Cake Design

Task

Design a Fruit Upside Down Cake

With adult supervision, make the cake you have designed **OR** make a suggested cake from the recipe on the next page

We are learning to . . .

- Communicate ideas through **design, labelling and annotation.**
- Evaluate your final design/product.

Practical Skills

- Peel and core fruit.
- Use a knife safely using the bridge and claw hold.
- Combine ingredients—using the creaming method.
- Use an oven safely.
- Consider the presentation of the cake.

In this box draw your idea for your Fruit Upside Down Cake, colour in the idea and clearly label to explain all aspects of the design (you might want to look at the recipe on the next page for ideas)

Pineapple Upside

Equipment

20—22cm Cake Tin
 Mixing Bowl
 Wooden Spoon or Electric Whisk
 Teaspoon
 Tablespoon
 Jug
 Fork
 Spatula
 Kitchen Knife
 Cooling Rack

Ingredients

100g Self Raising Flour
 100g Soft Margarine
 100g Caster Sugar
 2 Eggs
 1/2 tsp Vanilla Extract
 2—3 tablespoons Syrup
 1 Small Can of Pineapple Ring
 4 Glace Cherries

Allergens

- Wheat
- Eggs

Adaptations

Wholemeal SR Flour
 1 tbsp Cocoa Powder
 1/2 tsp. Ground Ginger
 1/s tsp Cinnamon
 Honey
 Cored Apple Rings
 Pear
 Rhubarb
 Mango
 Banana
 Berries
 Peaches
 Oranges

Method

1. Light the oven Gas 4, 170°C. Grease and line the cake tin by brushing oil over the sides and the base of the tin and cutting a circle from greaseproof paper to go in the bottom.
2. Drizzle the syrup over the base of the tin and arrange the pineapple rings and cherries in the base of the tin.
3. Put the flour, margarine, caster sugar and eggs into a mixing bowl and beat using the electric hand mixer or wooden spoon until light and fluffy.
4. Carefully spread cake mix over the pineapple rings.
5. Bake for 25 - 30 minutes until firm and golden brown. Run the knife around the edge of the tin and turn upside down onto a wire cooling tray to cool (remember to remove the greaseproof paper).
6. Wash and dry up, put all equipment away and wipe surfaces.

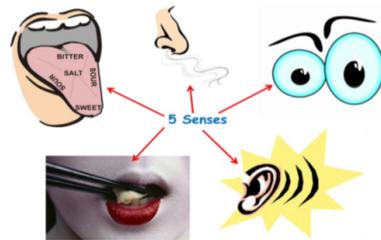
Take a photo and attach it to this sheet.

Evaluation

POSITIVES	IMPROVEMENTS
Give 3 positives about the design or the making process. (What went well)	Suggest 3 ways you could improve the design or making process. (Ever better if)

Sensory Evaluation

Get somebody to evaluate the Upside Down Cake for you



					
Appearance					
Taste Aroma					
Aroma					

Describe your cake using sensory words. Tip: Imagine your cake is to be sold in a shop, what would the packaging say... e.g. A luxurious soft sponge with a sticky apple.... Etc.