

Making Red Velvet Cake



A STEP BY STEP RECIPE

Making Red Velvet Cake



Tick the box when you have completed the instruction.

1. Collect equipment.

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large bowl



wooden spoon



2 cake tins



measuring jug



whisk



palette knife



greaseproof paper



cereal bowl



scissors



everyday knife



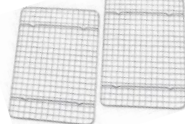
pencil



timer



2 wire racks



oven gloves



2. Collect ingredients.

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Red velvet cake mix



3 medium eggs



Icing



vegetable oil

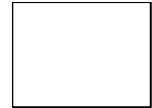


3. Preheat the oven to 180 degrees Celsius.

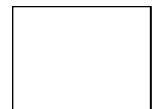
Ask an adult for help if you are not sure.

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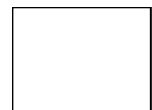
4. Draw around the base of the cake tins on greaseproof paper with a pencil. They don't need to be perfect.



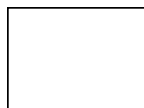
5. Cut out your circles using scissors. We will use them later.



6. Tap an egg on the side of the cereal bowl to make an opening. Use this opening to crack open the egg into the bowl. Lift out any shell that might have fallen in. Repeat this for all 3 eggs.



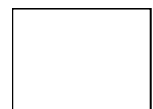
7. Add eggs to the large bowl.



8. Measure 200ml of water using your measuring jug and add to the large bowl.



9. Measure 105ml of vegetable oil in your measuring jug and add to the large bowl.



10. Add the cake mix to the large bowl.

11. Whisk the mixture for 3 minutes.

Remember: it isn't cooked so we can't taste it yet!

12. Get the circles of greaseproof paper that you cut out earlier and place them in the bottom of your cake tins.

13. Pour the mixture into the cake tins. Try to evenly divide the mixture. This doesn't have to be exact.

14. With adult supervision, place the cake tins in the oven. Try to place them in the centre of two different shelves in the oven.

15. Set a timer for 23 minutes. We should keep the oven door closed in this time for the cakes to cook quickly.

16. Do the washing up, drying and tidying away of equipment while you are waiting.

17. When 23 minutes have passed, check your cake by dipping a knife in the centre. If the knife comes out clean, it is cooked.
If the knife isn't clean, the cake will need to go back in the oven for at least 2 minutes before it can be checked again. You might have to wait up to 5 minutes for your cake to be cooked. It will be worth the wait.

18. When your cakes are cooked, use oven gloves to remove them from the oven.

19. Set another timer for 10 minutes to let the cakes cool in the tins.

20. After 10 minutes have passed, remove the cakes from the tin. Use the palette knife to detach the cake from the edges of the tin. Carefully transfer the cakes on to the wire racks. You might need an adult to help. Watch this video if you aren't sure.

https://www.bbc.co.uk/food/techniques/removing_cakes_from_a_cake_tin



21. The cakes need to cool completely. You will need to wait 2 hours before you can start to decorate.

22. When your cakes have cooled. Use the palette knife to add icing to the top of one cake and sandwich the other cake on top.



23. Add icing to the top of your sandwich cake and decorate it however you would like.

24. Your cake is now ready to eat. You might want to save it as an after dinner treat for your family.

Well done!

