

Objective

By the end of this lesson, Zernayia will be able to apply her interests in basketball, swimming, cooking, and cake decorating to create a unique and fun cake design.

Materials and Prep

- Basketball
- Swimming gear
- Cooking ingredients and utensils
- Cake decorating tools
- Access to a kitchen and swimming pool

Prior knowledge: Basic understanding of basketball and swimming techniques, cooking skills, and cake decorating fundamentals.

Activities

- **Basketball Cake Design:** Zernayia can create a basketball-themed cake using orange frosting and black fondant for the details. She can also add basketball-shaped cake toppers.
- **Swimming Pool Cake:** Zernayia can design a swimming pool cake using blue frosting for the water, graham crackers for the deck, and gummy candies for pool toys.
- **Cooking Challenge:** Zernayia can experiment with new recipes and create a unique dish inspired by her favorite basketball player or swimming event.
- **Cake Decorating Techniques:** Zernayia can practice different cake decorating techniques like piping, fondant sculpting, and edible painting to enhance her cake designs.

Talking Points

- "Basketball and swimming can inspire creative cake designs. How can we incorporate the elements of these sports into our cakes?"
- "Cooking and cake decorating are both forms of art. How can we express our love for sports through culinary creations?"
- "Experimenting with new techniques in cooking and cake decorating can lead to exciting discoveries. What techniques do you want to try today?"
- "Remember, the most important part of this lesson is to have fun and let your creativity shine through in your cake designs!"