

## Objective

By the end of this lesson, the student will have learned the basics of baking, including measuring ingredients, mixing techniques, and baking times. They will create a simple baked good, enhancing their understanding of the baking process and developing their culinary skills.

## Materials and Prep

- All-purpose flour
- Sugar
- Baking powder
- Salt
- Butter
- Eggs
- Milk
- Mixing bowl
- Measuring cups and spoons
- Baking pan
- Oven
- Cooling rack

Before starting the lesson, ensure the oven is preheated to the required temperature, and all ingredients are measured out to make the process smoother.

## Activities

- **Ingredient Exploration:**

Begin by discussing each ingredient's role in baking. Why do we use flour? What does sugar do? This will help the student understand the science behind baking.

- **Measuring Challenge:**

Have the student accurately measure out each ingredient using measuring cups and spoons. This will teach them precision and the importance of measurements in baking.

- **Mixing Techniques:**

Guide the student through different mixing techniques such as creaming, folding, and whisking. Let them practice each technique with the ingredients they measured.

- **Baking Time:**

Once the batter is prepared, place it in the oven and set a timer. Discuss the importance of baking time and how it affects the final product.

- **Cooling and Tasting:**

After baking, allow the baked good to cool on a rack. Once cooled, taste the creation together and discuss what worked well and what could be improved next time.

## Talking Points

- "Baking is both an art and a science. Each ingredient plays a crucial role in the final outcome."

- "Measuring ingredients accurately is essential; even a small mistake can change the texture and flavor of your baked good."
- "Different mixing techniques can affect the final product. For example, over-mixing can make baked goods tough."
- "Understanding baking times and temperatures is important to achieve a perfect bake. Each oven can vary!"
- "Tasting our creation is the best part! It allows us to reflect on what we learned and how we can improve next time."