

Objective

By the end of this lesson, you will be able to bake a delicious cake all by yourself!

Materials and Prep

- 1 cup of flour
- 1 cup of sugar
- 1/2 cup of butter
- 2 eggs
- 1 teaspoon of vanilla extract
- 1/2 cup of milk
- A mixing bowl
- A whisk or spoon for mixing
- A cake pan
- An oven
- An adult to help with the oven

Before we start, make sure you have all the ingredients and tools ready. Ask an adult to help you with the oven, as it can be hot and dangerous.

Activities

1. Measure and pour the flour, sugar, and butter into the mixing bowl.
2. Crack the eggs into a separate bowl, making sure no shell pieces get in.
3. Add the eggs, vanilla extract, and milk to the mixing bowl.
4. Use the whisk or spoon to mix everything together until the batter is smooth.
5. Grease the cake pan with a little butter or cooking spray.
6. Pour the batter into the cake pan and spread it evenly.
7. Ask an adult to help you preheat the oven to 350°F (175°C).
8. Place the cake pan in the oven and set the timer for 30 minutes.
9. When the timer goes off, carefully remove the cake from the oven and let it cool.
10. Once the cake is cool, you can decorate it with frosting, sprinkles, or any other toppings you like!

Talking Points

- "Baking is like a science experiment. We mix different ingredients together and they change when we put them in the oven."
- "Flour is made from grinding grains like wheat. It helps give our cake structure and make it fluffy."
- "Sugar adds sweetness to our cake. It also helps make it moist and tender."
- "Butter is a type of fat that makes our cake taste rich and delicious."
- "Eggs help bind our ingredients together and make our cake rise in the oven."
- "Vanilla extract gives our cake a yummy flavor. It comes from vanilla beans."
- "Milk adds moisture to our cake batter and helps make it smooth."
- "Mixing everything together well is important, so we have a consistent batter."
- "Greasing the cake pan helps prevent the cake from sticking when we want to remove it."
- "The oven needs to be preheated so that our cake bakes evenly and thoroughly."
- "When the cake is done, we need to let it cool before we can decorate and eat it."