

WARM UP

1 Match these tins and utensils with their pictures.

- 1 bowls
- 2 whisk
- 3 spatula
- 4 spoon
- 5 measuring tool
- 6 sponge tin
- 7 spring form tin
- 8 cupcake tin
- 9 Swiss roll tin
- 10 loaf tin

Cake-making tins and utensils

Beginning with the obvious, you need several **bowls** to beat egg whites separately, or to melt chocolate over a pan and then tip it into the cake batter.

You also need a **whisk** for aerating cake batter and eggs; a **spatula** for beating butter, smoothing tray-bakes and scraping out corners, and a **spoon** for beating and folding. Choose wooden spoons, with one rounded edge and one straight edge and keep them exclusively for cake-baking, so you do not get a hint of onion in your desserts! You need metal spoons too, particularly 15 ml tablespoons for measuring and folding in ingredients.

To measure fluids or small amounts you need a **measuring jug** – plastic is best for protecting against odours – and **measuring spoons**, which come in a wide range of capacities.

Depending on what type of baking you are doing, you probably need a good selection of baking tins including: sponge tins, cheesecake or pie tins, cupcake tins, Swiss roll tins and a loaf tin. **Sponge tins** are usually quite shallow, since they are designed to be used to bake two sponges to sandwich together. To bake an all-in-one cake, like a fruit cake, you need a deep **cake tin**; a **spring form** one is a good idea, because the outer ring springs off when you need to get the cake out. Buy several **cupcake tins**, because every recipe makes at least 12 cakes. These can be small-sized fairy cake trays, or muffin-sized trays, or some of each. Finally, you can use a

Swiss roll tin not just for Swiss rolls, but to bake shaped cakes, tray-bakes and shortbread. To bake loaf cakes, like walnut and apple, you may require a **loaf tin**. Remember to always buy good cake tins, or they can warp and cakes can stick to them.



READING COMPREHENSION

2 Read the text about essential cake-making tins and utensils and write the name of the items you need for the following tasks.

- 1 to aerate cake batter and eggs _____
- 2 to bake two sponges to sandwich together _____
- 3 to bake an all-in-one cake _____
- 4 to beat egg whites separately or to melt chocolate _____
- 5 to measure fluids _____
- 6 to bake shapes cakes, tray-bakes and shortbread _____
- 7 to bake small, individual cakes _____
- 8 to beat butter, smooth tray-bakes and scrape out corners _____

LISTENING

3  **3** Listen to a pastry chef describing some additional baking tools and match the words with the pictures.

electric whisk • biscuit cutter • tartlet tins • ice cream scoop
ice cream maker • novelty cake tins • pudding basin • icing bag and nozzles



1 _____



2 _____



3 _____



4 _____



5 _____



6 _____



7 _____



8 _____