

Grade 8

Reading Cooking Instructions

A Culinary Adventure: Baking a Chocolate Cake

Passage: Cooking is an art, a journey of flavors and a celebration of ingredients. Today, we are embarking on a culinary adventure to create a mouth-watering chocolate cake that will tantalize your taste buds and leave you craving for more. The process is simple, yet the results are extraordinary.

Firstly, gather all the necessary ingredients: 1 and $\frac{3}{4}$ cups of all-purpose flour, 2 cups of granulated sugar, $\frac{3}{4}$ cup of unsweetened cocoa powder, 1 and $\frac{1}{2}$ teaspoons of baking powder, 1 and $\frac{1}{2}$ teaspoons of baking soda, 1 teaspoon of salt, 2 large eggs, 1 cup of buttermilk, $\frac{1}{2}$ cup of vegetable oil, 2 teaspoons of vanilla extract, and 1 cup of boiling water.

Preheat your oven to 350°F (175°C) and grease and flour two nine-inch round cake pans. This ensures that your cake will release easily after baking. In a large bowl, combine the flour, sugar, cocoa, baking powder, baking soda, and salt. Add the eggs, buttermilk, oil, and vanilla, and mix until smooth. Stir in the boiling water last. Remember, the batter will be thin, but that's exactly how it should be!

Pour the batter evenly into the prepared pans and smooth the surface with a spatula. Bake for 30 to 35 minutes or until a toothpick inserted into the center comes out clean. Allow the cakes to cool in the pans for 10 minutes, and then transfer to a wire rack to cool completely.

While the cakes are cooling, you can prepare the frosting. You'll need $\frac{1}{2}$ cup of butter, $\frac{2}{3}$ cup of cocoa powder, 3 cups of powdered sugar, $\frac{1}{3}$ cup of milk, and 1 teaspoon of vanilla extract. Melt the butter and stir in the cocoa. Alternate adding powdered sugar and

milk, beating to spreading consistency. Add a small amount of additional milk, if needed. Stir in vanilla.

Once the cakes have completely cooled, spread frosting over the top of one of the cakes. Place the second cake on top, and continue to frost the top and sides of the cakes. There you have it – a delectable chocolate cake ready to be devoured!

Multiple Choice Questions:

1.What is the first step in baking the chocolate cake?

- A. Grease and flour the cake pans
- B. Preheat the oven
- C. Gather all the ingredients
- D. Mix the dry ingredients

2.How much cocoa powder is required for the cake?

- A. 3/4 cup
- B. 1/2 cup
- C. 2/3 cup
- D. 1 cup

3.What ingredient makes the batter thin?

- A. Buttermilk
- B. Vegetable oil
- C. Boiling water
- D. Eggs

4.How long should the cakes cool in the pans?

- A. 5 minutes
- B. 10 minutes
- C. 15 minutes
- D. 20 minutes

5.What is the correct oven temperature for baking the cake?

- A. 325°F
- B. 350°F
- C. 375°F
- D. 400°F

6. How much baking soda is required for the recipe?

- A. 1 teaspoon
- B. 1 and 1/2 teaspoons
- C. 2 teaspoons
- D. 2 and 1/2 teaspoons

7. What is the final step in the cake-making process?

- A. Frost the cakes
- B. Cool the cakes
- C. Bake the cakes
- D. Prepare the batter

8. What ingredient is not listed in the cake batter recipe?

- A. Milk
- B. Flour
- C. Sugar
- D. Eggs

9. How many eggs are needed for the cake?

- A. 1
- B. 2
- C. 3
- D. 4

10. What size cake pans are required?

- A. 8-inch round
- B. 9-inch round
- C. 10-inch round
- D. 11-inch round

1. Answer: B. Preheat the oven *Explanation: The passage starts by instructing to preheat the oven, which is the first step before mixing ingredients or preparing the pans.*
2. Answer: A. 3/4 cup *Explanation: The passage specifies that 3/4 cup of unsweetened cocoa powder is needed for the cake.*
3. Answer: C. Boiling water *Explanation: The passage mentions that stirring in the boiling water last will make the batter thin.*
4. Answer: B. 10 minutes *Explanation: The passage instructs to allow the cakes to cool in the pans for 10 minutes before transferring them to a wire rack.*
5. Answer: B. 350°F *Explanation: The passage states that the oven should be preheated to 350°F (175°C).*
6. Answer: B. 1 and 1/2 teaspoons *Explanation: The passage lists 1 and 1/2 teaspoons of baking soda in the ingredients.*
7. Answer: A. Frost the cakes *Explanation: The last part of the passage describes preparing the frosting and applying it to the cakes.*
8. Answer: A. Milk *Explanation: Milk is mentioned in the passage as an ingredient for the frosting, not the cake batter.*
9. Answer: B. 2 *Explanation: The ingredients list specifies 2 large eggs for the cake.*
10. Answer: B. 9-inch round *Explanation: The passage instructs to grease and flour two nine-inch round cake pans.*