

How to make

chocolate fairy cakes

Ingredients

For the cakes:

4 eggs
225g caster sugar
225g self-raising flour
225g soft butter
55g cocoa powder

For the buttercream icing:

110g butter
170g icing sugar
55g cocoa powder
1–2 tablespoons milk



Instructions

1. Ask an adult to preheat the oven to 180°C or Gas Mark 4. Hot ovens can be dangerous. Line two trays with paper cases (12 in each).
2. Weigh out the ingredients carefully to ensure a good result.
3. Beat the eggs and caster sugar together using a whisk.
4. Carefully stir in the flour, cocoa powder and soft butter.
5. Spoon the mixture into the paper cases.
6. Ask an adult to place the cakes in the oven and bake for 15–20 minutes, or until firm to touch.
7. Make the buttercream icing by beating the butter until soft and adding half the icing sugar. Beat until smooth.
8. Add the rest of the icing sugar and cocoa powder and one tablespoon of milk. Beat until creamy. Add more milk if the mixture is too stiff.
9. When the cakes are cool, spread the buttercream on top.
10. Eat and enjoy!



Test 1

Reading



10
MINS

1. What flavour cakes is this recipe for?

Marks



1

2. Draw lines to match each word to the correct meaning.

Word

Meaning

tablespoon

chocolate powder

cocoa

icing made by mixing
butter and sugar

buttercream

a large spoon often used
for serving or measuring



1

3. Why do you need to measure everything carefully?



1

4. What do you need a whisk for?



1

5. Why should you ask an adult to preheat the oven and put the cakes into it?



1

Test 1

Reading



6. **Find** and **copy three** words that tell you what the cakes should be like when you take them out of the oven.

7. What does it mean if the mixture is *too stiff*?

8. How can you tell that this text is telling you how to do something? Give **one** reason.

9. Tick **true** or **false** for each statement about the recipe.

	True	False
Weigh out the ingredients carefully.		
When the cakes are cool, spread the buttercream icing on top.		
Spoon the mixture into the cake tin.		
Beat the flour and eggs together.		

Marks



1



1



1



2

Well done! END OF READING TEST 1!

Answers

Reading



Q	Mark scheme for Reading Test: How to make chocolate fairy cakes	Marks															
1	Award 1 mark for: chocolate	1															
2	<p>Award 1 mark for all three words and meanings matched correctly:</p> <table><thead><tr><th>Word</th><th>Meaning</th></tr></thead><tbody><tr><td>tablespoon</td><td>chocolate powder</td></tr><tr><td>cocoa</td><td>icing made by mixing butter and sugar</td></tr><tr><td>buttercream</td><td>a large spoon often used for serving or measuring.</td></tr></tbody></table>	Word	Meaning	tablespoon	chocolate powder	cocoa	icing made by mixing butter and sugar	buttercream	a large spoon often used for serving or measuring.	1							
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tablespoon	chocolate powder																
cocoa	icing made by mixing butter and sugar																
buttercream	a large spoon often used for serving or measuring.																
3	Award 1 mark for an answer explaining that careful measuring is needed or the cake will not turn out correctly.	1															
4	Award 1 mark for: to beat the eggs and sugar	1															
5	Award 1 mark for an answer such as: an adult is needed for using hot ovens to avoid children getting burned.	1															
6	Award 1 mark for: firm to touch	1															
7	Award 1 mark for an answer such as: difficult to stir	1															
8	<p>Award 1 mark for an answer that refers to one of the following:</p> <ul style="list-style-type: none">● numbered paragraphs● words such as 'Weigh', 'Make' and 'Spoon' are like orders, telling you what to do● the title begins 'How to'	1															
9	<p>Award 2 marks for four correct answers. Award 1 mark for two or three correct answers.</p> <table><thead><tr><th></th><th>True</th><th>False</th></tr></thead><tbody><tr><td>Weigh out the ingredients carefully.</td><td>✓</td><td></td></tr><tr><td>When the cakes are cool, spread the buttercream icing on top.</td><td>✓</td><td></td></tr><tr><td>Spoon the mixture into the cake tin.</td><td></td><td>✓</td></tr><tr><td>Beat the flour and eggs together.</td><td></td><td>✓</td></tr></tbody></table>		True	False	Weigh out the ingredients carefully.	✓		When the cakes are cool, spread the buttercream icing on top.	✓		Spoon the mixture into the cake tin.		✓	Beat the flour and eggs together.		✓	2
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TOTAL		10															