

Mass, Capacity and Temperature

4.6.20

5.6.20

Challenge 1!

Using the skills you have learnt throughout this unit of work, make a cake or something else where you will need to measure the ingredients.

Independently measure out the ingredients you need.

Ingredients

110g softened butter

110g golden caster sugar

2 large eggs

½ tsp vanilla extract

110g self-raising flour

For the buttercream

150g softened butter

300g icing sugar

1 tsp vanilla extract

3 tbsp milk

food colouring paste of your choice (optional)

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

2. Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.

3. Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.



4. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.

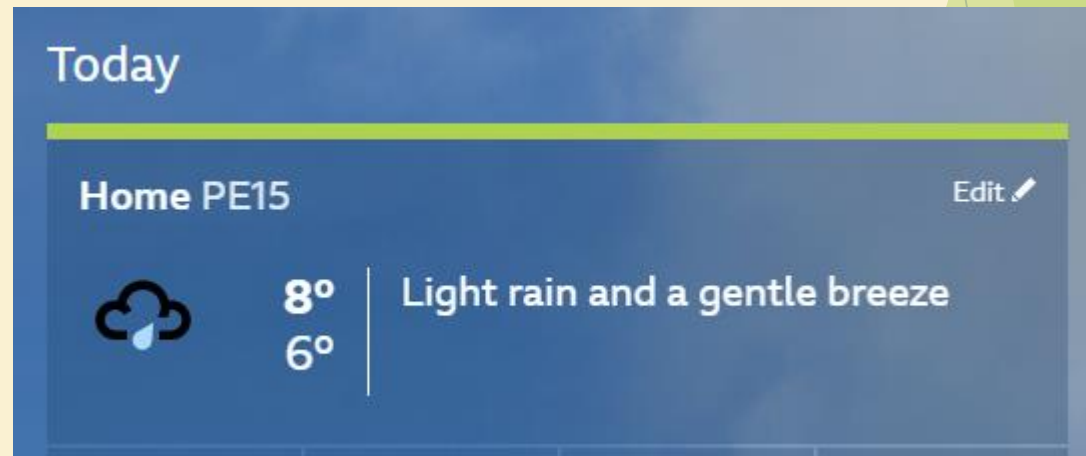
5. To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.

6. Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.

7. If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.

Challenge 2!

- ▶ Create a weather diary.
- ▶ At different time intervals during the day, check the temperature and record it in a table. Most phones are able to tell you the weather, or check online using <https://www.bbc.co.uk/weather>



Draw this table in
your book.

| Time | Temperature |
|-------|-------------|
| 9am | |
| 10am | |
| 11am | |
| 12 pm | |
| 1 pm | |
| 2 pm | |
| 3 pm | |

What happens to
the temperature
during different
times of the day?