



# BAKING



# CHALLENGE

**Name:** \_\_\_\_\_

## 1 Large or 2 Medium Cupcakes

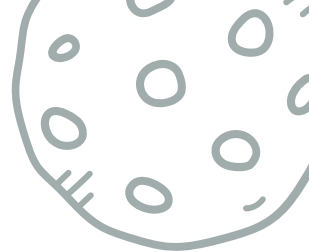
**1 tablespoon butter** room temperature  
**1 tablespoon** vegetable oil  
**3 tablespoons** granulated sugar  
**1** egg white, room temperature  
**1/2 teaspoon** vanilla extract  
**5 tablespoons** all-purpose flour  
**1/2 teaspoon** baking powder  
**pinch of** salt  
**2 tablespoons** milk



1. Preheat the oven to 350°F.
2. Stir together the butter + oil until smooth.
3. + sugar and mix until light and fluffy and pale in color, about 1 minute. + the egg white, milk, and vanilla extract and mix well.
4. + the flour, baking powder, + salt and mix well.
5. Bake until the cupcake(s) have domed up (20 to 25 minutes)
6. Let Cool + Frost!

## Chocolate Chip Cookie

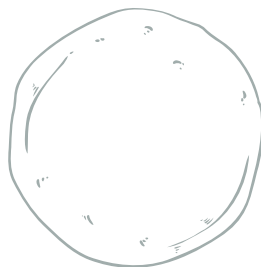
**2 tablespoons** unsalted butter, melted  
**3 tablespoons** brown sugar  
**1** egg yolk  
**¼ teaspoon** vanilla  
**¼ cup + 2 teaspoons** flour  
**⅛ teaspoon** fine salt  
**2 tablespoons** chocolate chips, plus extra for top



1. Preheat the oven to 350°F.
2. In a small bowl, combine the melted butter + brown sugar.
3. Next, + egg yolk and vanilla extract and mix well.
4. Then, sprinkle the flour and salt evenly over the bowl, and stir just until combined.
5. Finally, sprinkle in the chocolate chips.
6. Scoop the cookie dough on cookie sheet. + few more chocolate chips on top.
7. Bake, The cookie is done when the edges are turning golden brown, but the center may stay a bit gooey and soft. Let cookie cool.

## Giant Sugar Cookie

**3 Tablespoons (Tbsp)** white sugar (plus more for rolling)  
**1/4 teaspoon (Tsp)** vanilla extract  
**2 teaspoon** whisked egg  
**1/3 cup** all-purpose flour  
**1/8 teaspoon** baking soda  
**1/8 teaspoon** salt



1. Preheat Oven to 350°F. In a small bowl, beat together 2 Tbsp. softened butter, 3 Tbsp. white sugar, and 1/4 tsp. vanilla extract. Beat that until light and fluffy, for about 1-2 minutes. Then add in 2 tsp. of a whisked egg, and continue beating.
2. Now with a spatula, fold in 1/3 cup all-purpose flour, 1/8 tsp. baking soda, and 1/8 tsp. salt. Shape the dough into a ball, and roll it in granulated sugar.
3. Transfer to a baking sheet, lined with parchment paper, and bake at 350 degrees for 15-20 minutes. Halfway through the baking, pan bang it on the counter for that beautiful crinkly cookie.

## Small Batch Vanilla Butter Cream Frosting

**2 tablespoons** unsalted butter, room temperature  
**1/2 cup** powdered sugar  
**1/2 teaspoon** vanilla extract  
**2 teaspoons** milk  
**pinch of** salt

1. While the cupcakes cool, make the frosting. In a small mixing bowl, whisk together the butter, powdered sugar, milk, vanilla extract, and salt. Mix until fluffy and combined.
2. Transfer the frosting to a pipng bag fitted with a small round tip (don't feel like piping? You can also just spoon the frosting on top!). Pipe the frosting onto the two cupcakes. Top with sprinkles, if desired. Serve.



## Liquid Measuring Units

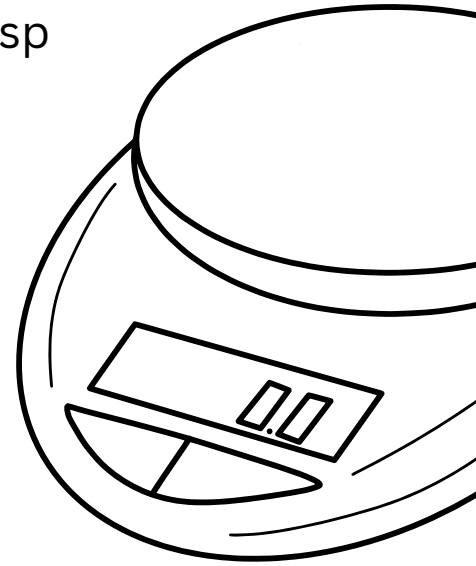
- 1 fluid ounce = 2 tablespoons
- 1 cup = 8 fluid ounces
- 1 pint = 2 cups or 16 fluid ounces
- 1 quart = 2 pints or 32 fluid ounces
- 1 gallon = 4 quarts or 128 fluid ounces

## Dry Measuring Units

- 1 tablespoon = 3 teaspoons
- 1/4 cup = 4 tablespoons
- 1/3 cup = 5 tablespoons + 1 teaspoon
- 1/2 cup = 8 tablespoons
- 1 cup = 16 tablespoons

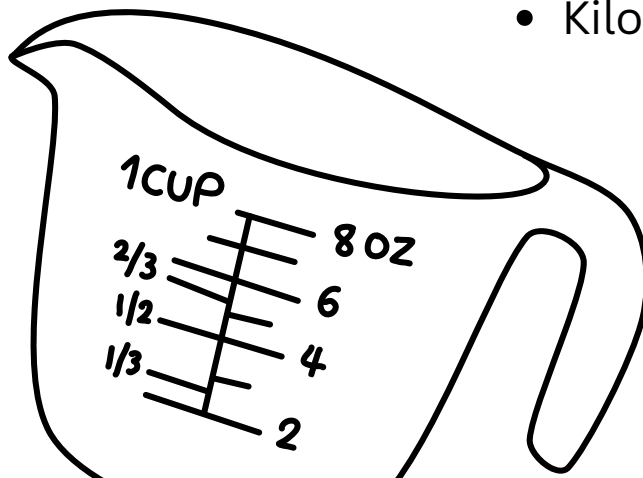
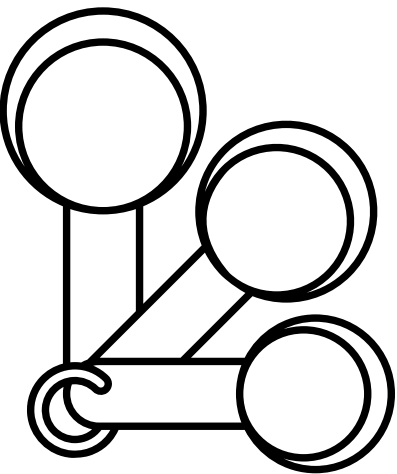
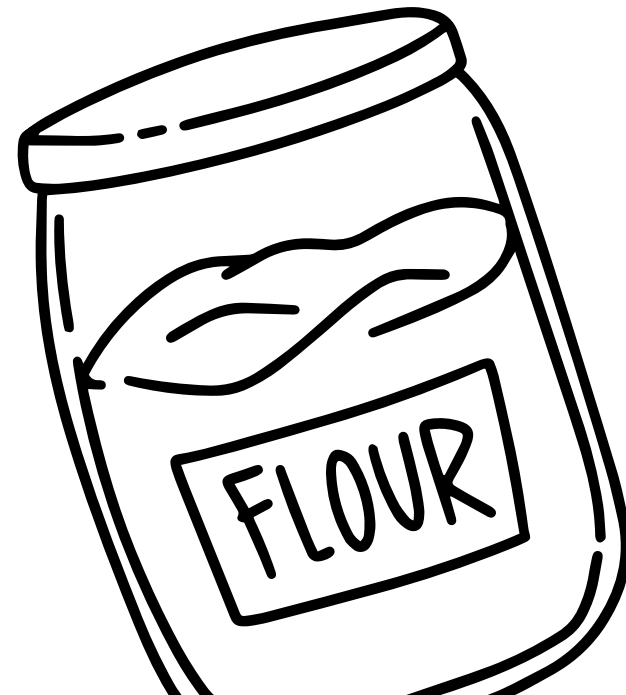
## Imperial System

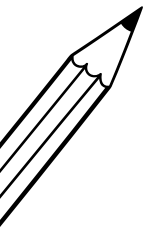
- Teaspoon = t or tsp
- Tablespoon = T, TB, or tbsp
- Cup = C or c
- Pint = pt
- Quart = qt
- Gallon = gal
- Ounce = oz
- Fluid ounce = fl oz
- Pound = lb



## Metric System

- Milliliter = mL
- Liter = L or l
- Gram = g
- Kilogram = kg





**Draw your Cupcake !**

**Draw your Chocolate Chip Cookie !**

**Draw your Giant Sugar Cookie !**

**Draw yourself as a pastry chef!**



# Design Your Own Cupcake

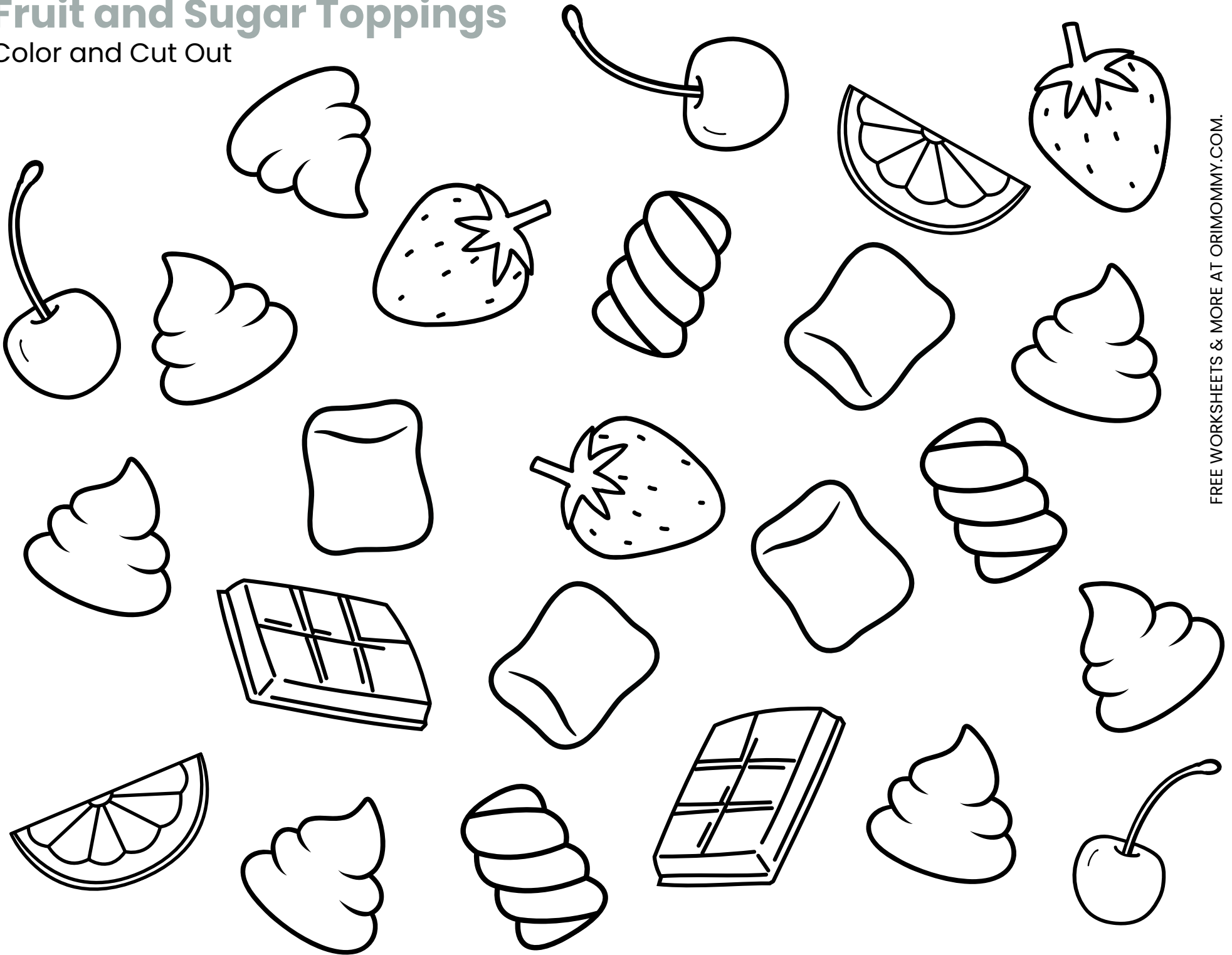


# Design Your Own Cake



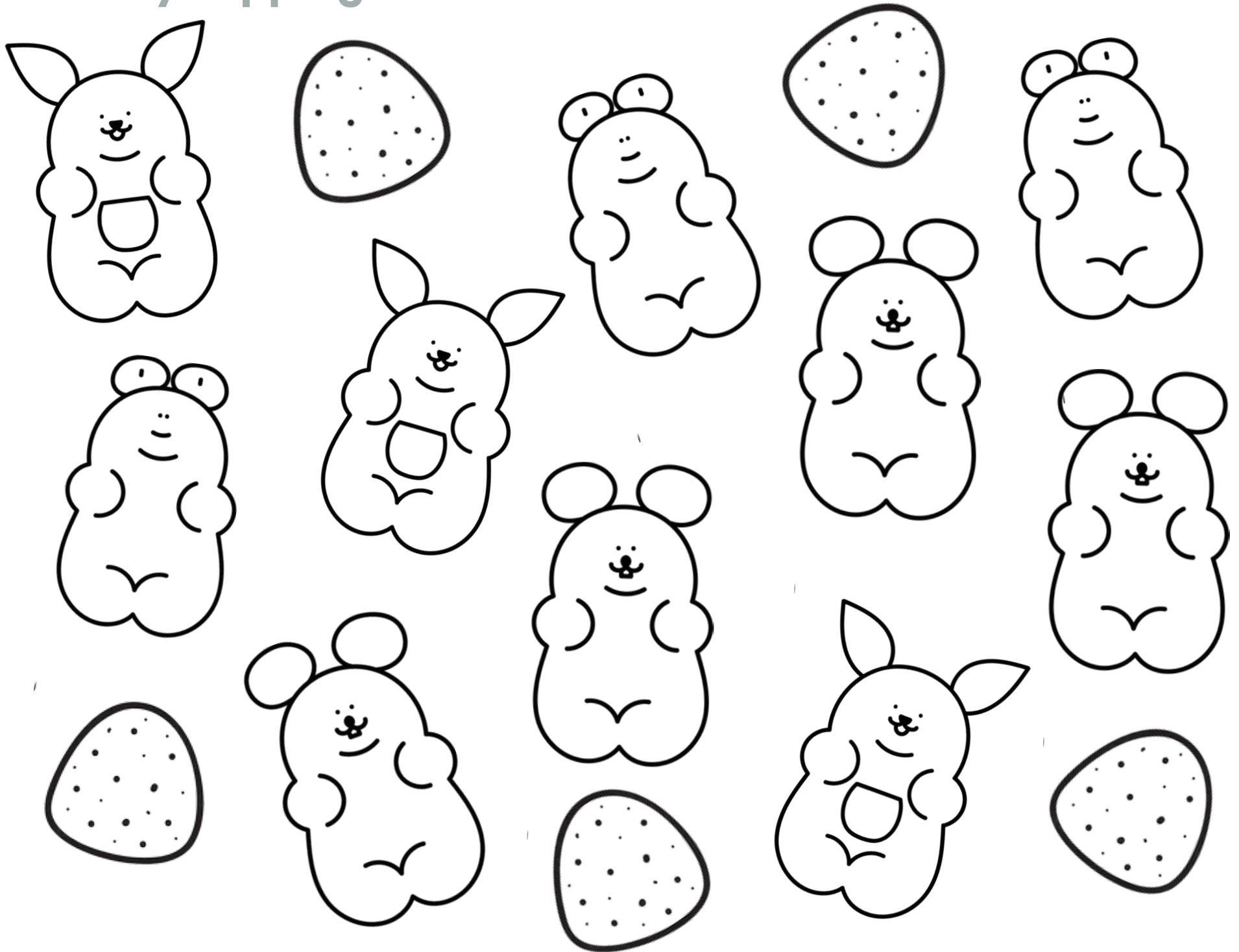
# Fruit and Sugar Toppings

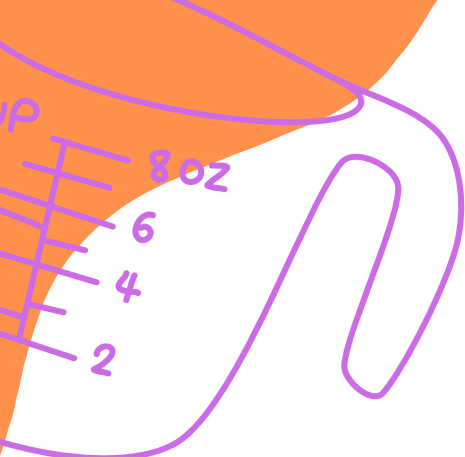
Color and Cut Out



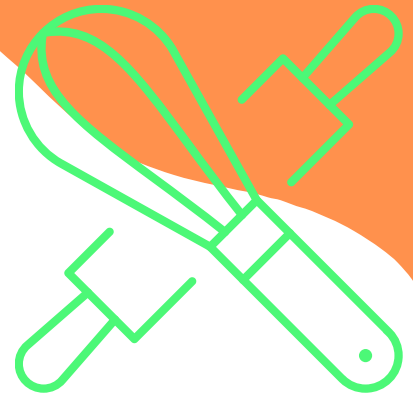
# Gummy Toppings

Color and Cut Out





CONGRATULATIONS



# CERTIFICATE OF ACHIEVEMENT

AWARDED TO:

---

For Completing the Baking Challenge  
and Learning the Basic Skills of Measuring and Baking

---

CHEF TEACHER  
SIGNATURE

---

DATE OF  
COMPLETION

