**Title:** Bake a Pudding Cake

**PO:** Given a box of Betty Crocker pudding cake mix, eggs, water, mixing bowl and spoons, measuring cup, baking pans, toothpick, and a fully equipped kitchen, bake a pudding cake, according to the instructions on the back of the cake mix box.

<table>
<thead>
<tr>
<th>Content</th>
<th>Activities and Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pretest</strong></td>
<td>Pass out Pretest and have students determine if they can pass the test. Students must get all 7 items right to pass.</td>
</tr>
</tbody>
</table>
| **Introduction:** | Show AV-1, Bake a Pudding Cake  
Check for understanding  
Explain WHY?  
Check for prior knowledge or skill |
| **Body** | Demonstrate how to bake a cake.  
Demonstrate and Explain how to bake a cake.  
Show AV-3, Steps  
Check Understanding |
| • Wash your hands  
• Gather the ingredients.  
• Gather the utensils and mixing bowls.  
• Preheat the oven to 350 degree F.  
• Butter and flour the baking pans.  
• Pour cake mix into a large mixing bowl and add 2 cups of water.  
• Add three eggs one at a time beating well each addition.  
• Mix with electric mixer for 2 minutes.  
• Pour batter into baking pans.  
• Bake for 25-30 minutes  
• Test doneness at 25 minutes with a toothpick  
• Cool in pan for 10 minutes  
• Remove from pan and finish cooling on racks | Have trainees practice baking cakes. |
| **Evaluation:** | Have trainees back a cake to PO standard. Use the Checklist to make sure each step was completed. Student must complete steps 1-13 successfully to pass. |
| **Conclusion:** | Review or recapitulate. Briefly go over the main items of your topic. Stress important or key points.  
Link to subsequent sessions.  
Clarify. Allow time for questions to clear up any misunderstandings or problems.  
Finish. Leave your learners in no doubt that you are done. Ask the question, "Before I finish, do you have any final questions?" |
| **References:** | Betty Crocker Yellow Pudding Cake Mix (back of box) |
| **Training Aids and Other Assistance:** | Cake mix, baking pans, eggs, toothpick, water, equipped kitchen, mixing bowl, measuring cups, spoons |
| **Notes:** | |
Betty Crocker Yellow Pudding Cake Mix

Pretest

Directions: Answer each question as best you can.

1. The first thing you should do at the beginning is to:
   a. Gather your ingredients.
   b. Set your timer.
   c. Wash your hands.
   d. Butter and flour the cake pan.

2. You should preheat the oven to:
   a. 97.6°F.
   b. 32°C.
   c. 450°F.
   d. 325°F.

3. How many eggs are used to make the cake?
   a. One
   b. Two
   c. Three
   d. Four

4. How much liquid do you add to make the batter?
   a. Two cups of water
   b. Two cups of milk
   c. One cup water and one cup of milk
   d. Three cups of water.

5. You should mix the batter for:
   a. One minute
   b. Two minutes
   c. Five minutes.
   d. Ten minutes.

6. How long should you bake the cake?
   a. 10-15 minutes
   b. 25-30 minutes
   c. 45-50 minutes
   d. 60-65 minutes

7. How would you test the cake to see if it is done:
   a. Touch it to see if it is cool.
   b. Insert a toothpick to see if it is fully baked.
   c. Tell by looking at the color on the outside.
Bake a Pudding Cake

Pastry Cooking 123

Performance Objective

- Given a box of Betty Crocker cake mix, eggs, water, mixing bowl and spoons, measuring cup, baking pans, toothpick, and a fully equipped kitchen, bake a pudding cake, according to the instructions on the back of the cake mix box.

Bake a Pudding Cake

- Wash your hands
- Gather the ingredients.
- Gather the utensils and mixing bowls.
- Preheat the oven to 350 degree F.
- Butter and flour the baking pans.
- Pour cake mix into a large mixing bowl and add 2 cups of water.
- Add three eggs one at a time beating well each addition.
- Mix with electric mixer for 2 minutes.
- Pour batter into baking pans.
- Bake for 25-30 minutes
- Test doneness at 25 minutes with a toothpick
- Cool in pan for 10 minutes
- Remove from pan and finish cooling on racks
# Checklist

**Lesson:** Bake a Pudding Cake

<table>
<thead>
<tr>
<th>Step</th>
<th>Did student do this step successfully?</th>
<th>YES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wash your hands.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gather the ingredients.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gather the utensils and mixing bowls.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preheat the oven to 350 degree F.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butter and flour the baking pans.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pour cake mix into a large mixing bowl and add 2 cups of water.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Add three eggs one at a time beating well each addition.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mix with electric mixer for 2 minutes.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pour batter into baking pans.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bake for 25-30 minutes.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Test doneness at 25 minutes with a toothpick.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cool in pan for 10 minutes.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Remove from pan and finish cooling on racks</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Student must complete steps 1-13 successfully to pass

Pass  ____  
Fail  ____  

**Note:** Use this checklist to evaluate students when they perform their final test.