



Year 4 Guided Reading

Twinkl's Fairy Cakes



For a magical treat why not have a go at baking some pretty little fairy cakes? This easy to follow recipe will make 12 tasty cakes. And for that extra sparkle, why not decorate them yourself using chocolate drops, cherries or fresh fruit?

Ingredients:

90g self-raising flour
90g caster sugar
90g soft margarine
2 medium eggs
1/2 tsp vanilla essence

For the icing:

175g icing sugar
1 1/2 tbsp warm water

Also needed:

12 cup shallow bun tray
paper cake cases
sieve
large bowl
teaspoon
wire rack

1. Heat the oven to 190°C, 375°F or gas mark 5. Put a paper case into each hollow of the tray. Using a sieve, sift the flour into a large bowl. Add the margarine, sugar and vanilla.
2. Break the eggs into a cup then add them to the bowl. Stir everything together with a wooden spoon until the mixture is smooth and creamy.
3. Use a teaspoon to spoon the mixture into the paper cases - just over half way up each case.
Warning: until cooked this mixture contains raw egg, which can upset your stomach.
4. Carefully place the tray in the oven for approximately 15 minutes. Be sure to wear oven gloves or get an adult to help you.
Remember: ovens can get really hot.

5. When your cakes are firm and golden, remove them from the oven. Leave the tray to stand for a few minutes. When safe, take the cakes out of the tray and place them on a wire rack to cool.
6. While your cakes are cooling, you can make the icing. Sift the icing sugar into a clean bowl and stir in the warm water until you have a smooth paste. You are now ready to decorate your fairy cakes.

Chef's tip

Dip a blunt knife into warm water when icing the cakes - this will stop it from being sticky.

For a lovely gift, place your cakes in a pretty box.

Monday 1st June

Read through the text and answer the following questions.

1. How long do you cook the cakes for?
2. Which word tells you this?
3. Find a word that means not cooked.
4. How do cookery writers shorten the words teaspoon and tablespoon?
5. Which spoon is the largest?

Tuesday 2nd June

Read through the text and answer the following questions.

1. How long do you cook the cakes for?
2. Write the word that tells you this.
3. Find a word that means not cooked.
4. How do cookery writers shorten the words teaspoon and tablespoon?
5. Which spoon is the largest?

Wednesday 3rd June

Use your text and answer the questions below.

1. Why do you think the words 'warning' and 'remember' are in bold?
2. Suggest a word for how you would eat these cakes.
3. Make a list of the equipment needed.
4. How hot must the oven be? Why are three temperatures given?
5. Is the writer safety conscious? Yes or no? How do you know?

Thursday 4th June

Use your text and answer the questions below.

1. How long must the tray be left to stand before handling the cakes?
2. Why break the eggs in to a cup before adding them to the mixture?
3. Draw a bun case. Show how much mixture should be put in to each case.
4. How does the chef suggest making these cakes in to a present?
5. Why do you think they are called 'fairy' cakes?
6. Do you think this recipe is for boys or girls?

Friday 5th June

Choose a book that you enjoy reading and read it in an odd place or a place you feel really comfortable. Send your teacher a picture of you reading your book, we would love to see it.