

## Functions of ingredients

Creamed cakes are made of 100g self raising flour, 100g caster sugar, 100g margarine and 2 eggs.  
Each ingredient has its own function and it's important to know what these functions are if you are modifying the recipe.  
Copy the sentences below into the correct column of the table.  
Each sentence represents a different function of that ingredient.

flour	sugar	butter/margarine	eggs

Different types produce different textures

Forms the main structure of cakes

Gives colour and flavour

Has chemicals to make the mixture rise

Helps bind the ingredients together

When creamed it traps helps trap air

Sweetens the mixture

Sets in position when baked

Increases bulk

Extends shelf life

Traps air bubbles while creaming

Helps the mixture rise (air beaten into it)

## ANSWER SHEET

<b>flour</b>	<b>sugar</b>	<b>butter/margarine</b>	<b>eggs</b>
Different types produce different textures	Traps air bubbles while creaming	Gives colour and flavour	Sets in position when baked
Forms the main structure of cakes	Sweetens the mixture	When creamed helps to trap the air	Helps bind the ingredients together
Has chemicals to make the mixture rise	Increases bulk	Extends shelf life	Helps the mixture to rise (air beaten into it)