

# Butter Cake Delight

## MATERIALS NEEDED / DIRECTIONS

Serves: Small group (split the butter cake delight evenly among group members)



| Food Items   | Cooking Items   |
|--|---|
| butter (stick, softened)<br>eggs (3)<br>box of butter cake mix<br>box of powdered sugar<br>cream cheese (8 ounces, softened) | oven<br>large mixing bowls (2)<br>tablespoon<br>spatula (rubber)<br>cake pan (oblong)<br>timer<br>oven mitt<br>dinner knife |

## Directions

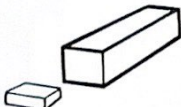
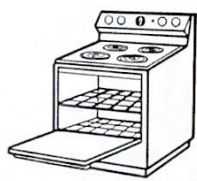

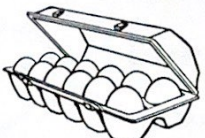

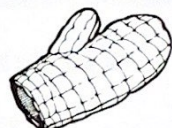




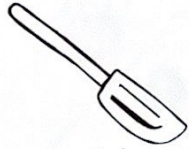

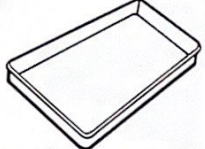
1. Preheat the oven to 350°F.
2. Place the stick of butter in one of the bowls.
3. Crack 1 egg on the side of the bowl, and add it to the butter.
4. Add the cake mix to the butter and egg, and use the tablespoon to stir the mixture.
5. Use the rubber spatula to spread the mixture in the cake pan.
6. Crack 2 eggs on the side of the other bowl, and pour them into the bowl.
7. Add the powdered sugar and cream cheese to the eggs.
8. Use the tablespoon to stir the mixture and place it in the pan.
9. Set the timer for 35 minutes, and place the pan in the oven.
10. When the timer rings, turn off the oven.
11. Use the oven mitt to take the pan out of the oven and place it on top of the stove.
12. Let the cake cool, and use the dinner knife to cut it into squares.



# Butter Cake Delight

## MATERIALS NEEDED




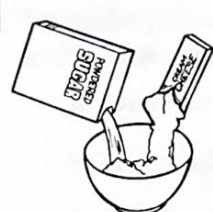

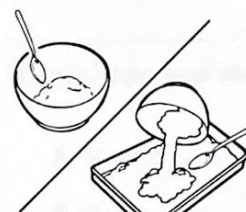

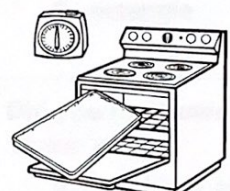
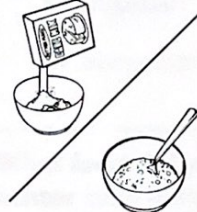
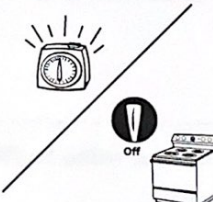
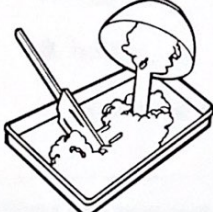



| Food Items  | Cooking Items  |  |
|---|--|--|
| <br>butter<br>(stick, softened)            | <br>oven                   | <br>timer         |
| <br>eggs (3)                               | <br>large mixing bowls (2) | <br>oven mitt     |
| <br>box of butter cake mix                | <br>tablespoon           | <br>dinner knife |
| <br>box of powdered sugar                | <br>spatula<br>(rubber)  |  |
| <br>cream cheese<br>(8 ounces, softened) | <br>cake pan (oblong)    |  |



# Butter Cake Delight

## DIRECTIONS



|  |  |
|--|--|
| <p><b>1</b></p>  <p>Preheat the oven to 350°F.</p>  | <p><b>7</b></p>  <p>Add the powdered sugar and cream cheese to the eggs.</p>                                   |
| <p><b>2</b></p>  <p>Place the stick of butter in one of the bowls.</p>  | <p><b>8</b></p>  <p>Use the tablespoon to stir the mixture and place it in the pan.</p>                        |
| <p><b>3</b></p>  <p>Crack 1 egg on the side of the bowl, and add it to the butter.</p>                       | <p><b>9</b></p>  <p>Set the timer for 35 minutes, and place the pan in the oven.</p>                          |
| <p><b>4</b></p>  <p>Add the cake mix to the butter and egg, and use the tablespoon to stir the mixture.</p> | <p><b>10</b></p>  <p>When the timer rings, turn off the oven.</p>  |
| <p><b>5</b></p>  <p>Use the rubber spatula to spread the mixture in the cake pan.</p>                       | <p><b>11</b></p>  <p>Use the oven mitt to take the pan out of the oven and place it on top of the stove.</p> |
| <p><b>6</b></p>  <p>Crack 2 eggs on the side of the other bowl, and pour them into the bowl.</p>            | <p><b>12</b></p>  <p>Let the cake cool, and use the dinner knife to cut it into squares.</p>                 |

# Butter Cake Delight



## COMPREHENSION QUESTIONS

Circle the correct answer.

|  |  |
|--|--|
| <p><b>1</b> What did you make?</p> <p>A. butter cake delight</p> <p>B. strawberry shortcake</p> <p>C. cookies</p>                          | <p><b>6</b> What did you use to spread the mixture in the cake pan?</p> <p>A. oven mitt</p> <p>B. rubber spatula</p> <p>C. rolling pin</p> |
| <p><b>2</b> How many different food and cooking items did you use?</p> <p>A. 15</p> <p>B. 14</p> <p>C. 13</p>                              | <p><b>7</b> What shape was the cake pan?</p> <p>A. square</p> <p>B. circle</p> <p>C. rectangle</p>   |
| <p><b>3</b> Circle 3 materials you used.</p> <p>A. dinner fork    D. oven</p> <p>B. saucepan    E. rubber spatula</p> <p>C. tablespoon</p> | <p><b>8</b> Did you use powdered sugar or brown sugar?</p> <p>A. powdered sugar</p> <p>B. brown sugar</p>                                  |
| <p><b>4</b> What food did you use first to make the butter cake delight?</p> <p>A. egg</p> <p>B. butter</p> <p>C. powdered sugar</p>       | <p><b>9</b> What color was the powdered sugar?</p> <p>A. blue</p> <p>B. brown</p> <p>C. white</p>  |
| <p><b>5</b> What did you use that had a shell?</p> <p>A. cream cheese</p> <p>B. cocoa</p> <p>C. egg</p>                                    | <p><b>10</b> What utensil did you use to cut the cake into squares?</p> <p>A. spatula</p> <p>B. dinner knife</p> <p>C. dinner fork</p>     |



# Butter Cake Delight

## COMPREHENSION QUESTIONS



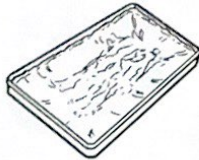
Circle the correct answer.

**1** What did you make?

A. butter cake delight

B. strawberry shortcake

C. cookies



**2** How many different food and cooking items did you use?

A. fifteen

B. fourteen

C. thirteen

**15**

**14**

**13**

**3** Circle 3 materials you used.

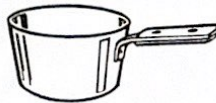
A. dinner fork

B. saucepan

C. tablespoon

D. oven

E. rubber spatula

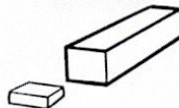


**4** What food did you use first to make the butter cake delight?

A. egg

B. butter

C. powdered sugar



**5** What did you use that had a shell?

A. cream cheese

B. cocoa

C. egg



# Butter Cake Delight

## COMPREHENSION QUESTIONS



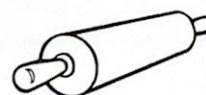
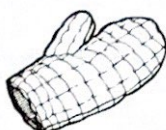
Circle the correct answer.

**6** What did you use to spread the mixture in the cake pan?

A. oven mitt

B. rubber spatula

C. rolling pin

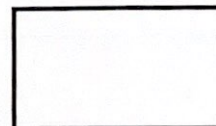
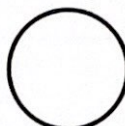


**7** What shape was the cake pan?

A. square

B. circle

C. rectangle



**8** Did you use powdered sugar or brown sugar?

A. powdered sugar

B. brown sugar



**9** What color was the powdered sugar?

A. blue

B. brown

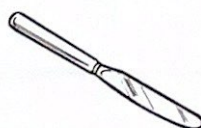
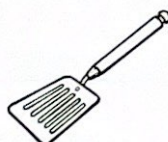
C. white

**10** What utensil did you use to cut the cake into squares?

A. spatula

B. dinner knife

C. dinner fork





Name \_\_\_\_\_ Date \_\_\_\_\_

# Butter Cake Delight

## COMPREHENSION QUESTIONS



Answer the following questions with complete sentences.

1. Why did the butter need to be soft?

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2. Where should you store butter?

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3. What flavor of cake mix did you use?

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4. What are 3 other flavors of cake mix?

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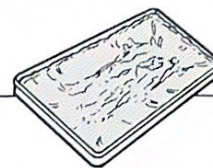
5. Why did you need to use 2 mixing bowls?

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# Butter Cake Delight

## COMPREHENSION QUESTIONS



Answer the following questions with complete sentences.

6. What are 3 words that describe powdered sugar?

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7. How is an oven different from a microwave?

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8. How long did you bake the butter cake delight?

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9. Why did you use an oven mitt to take the pan out of the oven?

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10. Why did you wait for the cake to cool before cutting it?

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Name \_\_\_\_\_ Date \_\_\_\_\_

# Butter Cake Delight

## CLOZE ACTIVITY



Fill in the blanks with the words below.

**powdered**

**butter**

**pan**

**eggs**

**timer**

**spatula**

**oven**

**cake mix**

First, the group preheated the oven to 350°F. We placed the stick of \_\_\_\_\_

in one of the bowls and added 1 egg to the butter. Then, we added the \_\_\_\_\_

to the butter and egg and used the tablespoon to stir the mixture. The group used the rubber

\_\_\_\_\_ to spread the mixture in the pan. We cracked 2 \_\_\_\_\_ into

another bowl and added the \_\_\_\_\_ sugar and cream cheese to the

eggs. Next, we used the tablespoon to stir the mixture and place it in the pan. The group set the

\_\_\_\_\_ for 35 minutes and placed the pan in the \_\_\_\_\_. When the

timer rang, we turned off the oven. We used the oven mitt to take the \_\_\_\_\_ out of the

oven. Finally, we let the cake cool and used the dinner knife to cut it into squares.

Name \_\_\_\_\_ Date \_\_\_\_\_

# Butter Cake Delight

## WRITING ACTIVITY



Write the steps you took to make the butter cake delight.

**First** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Then** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Next** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Finally** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_