

Monday 8th February 2021

I know the difference between a heading and a sub-heading.

This week we are going to look at different features of instructions ready to write our own Victorian Sponge recipe.

Today we will look at headings and sub-headings.

HEADING

A heading is a word, phrase, or sentence at the beginning of a written passage that explains what it's about.

Sub-Heading

an additional headline or title that comes immediately after the main headline or title. A title given to one of the parts or divisions of a piece of writing.

Heading

Victoria Sponge Cake

Ingredients

225g butter or margarine,
at room temperature
225g caster sugar
4 large eggs
225g self-raising flour
2 tsp baking powder
Raspberry or strawberry jam
Icing sugar

Equipment

2 x 20cm sandwich tins,
greased with a little butter
and the bases lined with
baking parchment

Method

1. Preheat the oven to 180°C/Gas Mark 4.
2. Beat the butter and sugar using a handheld electric whisk or freestanding mixer, until the mixture is pale, light and fluffy.
3. Beat the eggs together lightly. Then add gradually to the butter and sugar mix, beating continuously.
4. Sieve the flour and baking powder together. Fold into the mixture until completely mixed.
5. Divide the mixture between the two sandwich tins and level the tops.
6. Bake in the centre of the preheated oven for 20-25 minutes. The cakes are done when they are golden brown and coming away from the edges of the tin. You can also test by pressing lightly on the top of the cake – if it springs back, it is cooked.
7. Cool in the tins for 5 minutes, then remove and place on a wire rack to cool completely.

Sub-heading



Task 1: Write a heading for your instructions using rule of 3.

How to make a _____, _____ and _____ Victorian Sponge Cake.



Task 2: Match the paragraphs and pictures to the correct sub-headings.

Ingredients
Method
Equipment
Hints and tips

2 x 20cm sandwich tins,
greased with a little butter
and the bases lined with
baking parchment





First
Next
Carefully
After that

You could
You can
Why not try
Avoid

Task 3: Take a look at the 2 different instructions types below on how to make a Victorian Sponge.

Make a list of things you like and don't like about each one.



This light sponge cake, sandwiched with jam and dusted with sugar, is generally believed to have been a favourite of Queen Victoria, who enjoyed a slice with her afternoon tea.

Victoria Sponge Cake

Ingredients	Method
225g butter or margarine, at room temperature	1. Preheat the oven to 180°C/Gas Mark 4.
225g caster sugar	2. Beat the butter and sugar using a handheld electric whisk or freestanding mixer, until the mixture is pale, light and fluffy.
4 large eggs	3. Beat the eggs together lightly. Then, add gradually to the butter and sugar mix, beating continuously.
225g self-raising flour	4. Sieve the flour and baking powder together. Fold into the mixture until completely mixed.
2 tsp baking powder	5. Divide the mixture between the prepared baking tins and level the tops.
Raspberry or strawberry jam	6. Bake in the centre of the preheated oven for 20-25 minutes. The cakes are done when they are golden brown and coming away from the edges of the tin. You can also test by pressing lightly on the top of the cake – if it springs back, it is cooked.
Icing sugar	7. Cool in the tins for 5 minutes, then remove and place on a wire rack to cool completely.

Equipment
2 x 20cm sandwich tins, greased with a little butter and the bases lined with baking parchment

How to make a decadent Victoria sponge

For many years, the world's top chefs have been experimenting with ingredients to bake the most scrumptious Victoria sponge. Carefully, follow the precise set of instructions below and you too can enjoy a delicious tea-time treat. It really is a piece of cake!

Ingredients:

- 200g flour
- 4 eggs
- 200g sugar
- 200g butter
- Raspberry jam

Utensils:

- Bowl
- Wooden spoon
- Cake tins
- Spatula
- Palette knife

Method:

Before you start preparing your cake, you will need to gather the ingredients and utensils (which are listed above). Following this, you must wash your hands thoroughly, using warm, soapy water.

After you have weighed the ingredients, start by pouring sugar into the mixing bowl. You can then proceed to spoon in the butter, which should be kept at room temperature. Using a wooden spoon, cream together the butter and sugar. When it is light and fluffy, gently crack the eggs (which should be free-range) against the side of the bowl. If you accidentally drop shell into your mixture, retrieve it with a fork. Now, you can begin to beat the eggs.

While you are doing so, add the remaining ingredient: flour. Holding the mixing bowl still, beat all the ingredients together until you have a soft, smooth batter. If you are satisfied with your mixture, pre-heat the oven to 180 degrees Celsius.

As the oven is warming up, divide the mixture equally into two tins. At this point, you can place the tins into the centre of the oven and set the timer for twenty minutes. Once the time has elapsed, remove the cakes from the oven (with your oven gloves) and leave on a cake rack to cool.

When the cakes have cooled, use a palette knife to spread a generous serving of homemade, seedless, raspberry jam. Finally, sandwich the two pieces of sponge together and delicately dust icing sugar on the top.