Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cupcake Questions and Reflection

**Station #1: Fondant**

1. What is fondant?
2. What are the differences and similarities between the two videos you watched?
3. Which fondant would be easier/better to make?
4. How thin do you think you should roll your fondant? Why? *Experiment with the play dough and see what thickness is easiest to work with.*
5. What can you do if your fondant becomes difficult to work with?
6. Do you think that play dough is a good example of what is it actually like to work with fondant? Why or why not?

**Station #2: History**

1. What is the difference between a cake and a cupcake?
2. Why do cupcakes have the name “cupcake”?
3. Why are cupcakes considered to be “convenient”?
4. How are cupcakes different and similar to muffins?
5. How should you fill a liner to get the perfectly risen cupcake?
6. What gives red velvet cupcakes their well-known flavour?
7. How were red velvet cupcakes traditionally reddened? What are they reddened with now? Which do you think is better and why?
8. What is the chemical name for the red-purple-blue colours found in food?

**Station #3: Buttercream**

1. What should you do if your icing is too thick?
2. What should you do if your icing is too thin?

**Station #4: Piping**

1. Did you make a mess of your piping bag and icing (icing ooze out the top or bottom)? Why/why not?
2. Which designs were the easiest? Which were the hardest? Why? What was your favourite design to do?
3. If you had difficulties, what could make piping easier? Or what could you do instead?

**Station #5: Types of Icing**

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| --- | --- | --- |
| Name of Icing: | What it’s made of: | What its good/bad for:  |
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1. Which of these icings sounds the best to you and why?
2. Based on what it is made of, which of these icings are the most dangerous and why.

**Station #6: Tips and Tricks**

1. What are the two different types of cupcakes you tried?
2. Which do you prefer and why?
3. What type of icing is on each of them?
4. How much icing is on each of them? Is it too much or too little, why?
5. Are there any similarities and differences between the two cupcakes? What?
6. From the video “tips and tricks” what is spacing the pans important to how your cupcakes bake?
7. Why shouldn’t you frost your cupcakes immediately after they come out of the oven?

**Reflection:**

1. What was the most useful thing you learned today and why?
2. What was the least useful thing you learned today and why?