



BUNNY CAKES RECIPE

WHAT YOU'LL LEARN

Children develop vocabulary and comprehension as they learn how a dish can be prepared and cooked. Children also further understand the meaning and use of print as they learn about writing and following recipes to prepare various dishes.

WHAT YOU'LL NEED

A copy of Rosemary Wells' *Bunny Cakes* | Crayons/markers | Blank recipe template pages | Angel Food Cake recipe

WHAT YOU'LL DO

Preparation: Print the template ahead of time and arrange on a table or other flat surface.

Introduction: Invite children to learn about recipes and to create their own recipe book. Show children the recipe booklet and explain that people collect recipes into one book that they can use and look at when they are trying to decide what to cook. Let children know that they are going to create their own recipes using words and pictures.

Bunny Cakes is a comical story of sibling bonding and birthday shenanigans.

Children will learn about recipes and the different ways that food can be prepared. Adults work with children to write their very own recipe.



HOW IT'S DONE

1

Explain that recipes have two parts: an ingredients list, and steps to follow to create the dish.

2

Show children the angel food cake recipe and discuss the list of ingredients and the subsequent steps necessary to prepare the cake. Open a copy of *Bunny Cakes* and ask children to explain what they see Ruby doing to prepare the cake for Grandma.

3

Next, ask children what they would like to write a recipe for, possibly something they have made before. Support with suggestions if the child seems stuck. Brainstorm the different meals of the day and ask the child their favorite breakfast, lunch, or dinner dish. What ingredients do they think goes into that dish?

4

Work together to create a list of ingredients that may go into their dish, this could be done through words or drawings.

5

Adults can support children as they fill out the ingredients list and directions for their dish, encourage drawings as well as writing.

VOCABULARY LIST

Recipe | Ingredient | Measure | Bake | Blend | Chop

TALKING TIPS

- Ask children about their favorite meals or if they've ever cooked before and brainstorm the types of ingredients that go into those meals.
- Discuss how Ruby is making her cake: cracking the eggs, pouring the milk, mixing the batter, measuring the flour, baking the cake, icing the cake.

THE END

Remind them where they can find the items for the activity again in the future. And be sure to join Jumpstart's *Read for the Record*® on October 21, 2014. Learn more at jstart.org/readfortherecord.



Angel Food Cake with Raspberry Fluff Icing

Dessert created by Ruby

INGREDIENTS

Cake:

1 1/4 cups cake flour
1 3/4 cups white sugar
1/4 teaspoon salt
1 1/2 cups egg whites
1 teaspoon cream of tartar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract

Icing:

1/2 cup butter
1/2 cup fresh raspberries
1 teaspoon vanilla extract
1/8 teaspoon salt
1 (16-oz.) package powdered sugar

RECIPE INSTRUCTIONS

Cake:

1. Beat egg whites until they form stiff peaks, and then add cream of tartar, vanilla extract, and almond extract.
2. Sift together flour, sugar, and salt. Repeat five times.
3. Gently combine the egg whites with the dry ingredients, and then pour into an ungreased 10 inch tube pan.
4. Place cake pan in a cold oven. Turn the oven on; set to 325 degrees F (165 degrees C). Cook for about one hour, or until cake is golden brown.
5. Invert cake, and allow it to cool in the pan. When thoroughly cooled, remove from pan.

Icing:

1. Beat first four ingredients at medium speed with an electric mixer until creamy.
2. Gradually add powdered sugar, beating at low speed until blended and smooth after each addition.
3. Note: Be sure to wash and thoroughly dry raspberries before adding to frosting.

Recipe Name: _____

Type of recipe: _____

Created by: _____

INGREDIENTS

(What ingredients make up this recipe?)

RECIPE INSTRUCTIONS

(How will you prepare the ingredients?)

- 1.
- 2.
- 3.
- 4.
- 5.

WHY DO YOU LIKE THIS RECIPE?