



Mug Cake Tips

1 Measuring TIP: When measuring dry ingredients an easy way to ensure a correctly measured **Tablespoon** (or any other spoon) is to use a **Butter Knife** to level off the top.



2 Measuring TIP: To ensure you don't get your Sugar in with your Flour, and your Flour in with your sugar, use a piece of **Paper Towel** to wipe your **Tablespoon** between measures. You won't need to worry about this for the wet ingredients as they pour straight in (In our other Baker Kids recipes that have more steps you don't have to worry about cleaning in between steps).



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Mug Cake Tips

3 *Keep it tidy (er):* Our Baker Kids use **bowls** while measuring wet ingredients. They simply hold the **Measuring Spoon** over the **bowl** while they **pour** in case of spills, as a little liquid can get a long way.

The other tip here is to **pour slowly** or **decant full bottles** (such as heavy milk containers) into smaller jugs for smaller hands.

We've found the less the spill area, the bigger the growth in confidence.

So catching a spill in a **bowl** rather than seeing it spill everywhere turns a mistake into learning experience that builds confidence, rather than a bit of a disaster 😊



We've also included a bit more detail over on the next page.....

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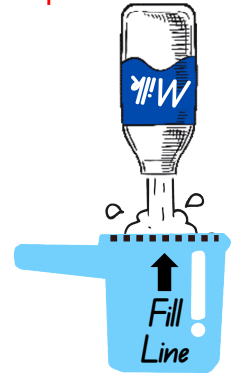
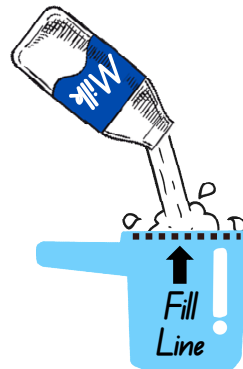
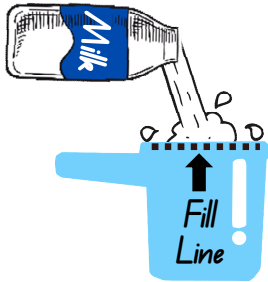
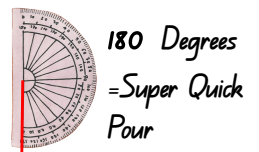
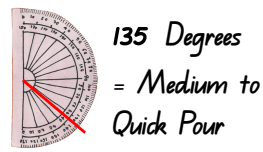
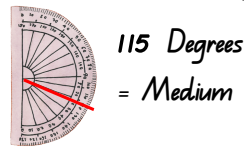
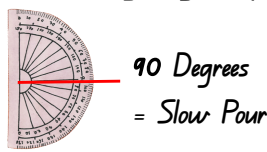


How to Measure Ingredients

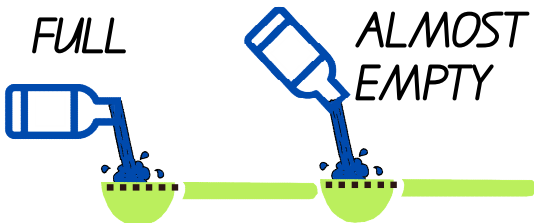
Liquids

When measuring liquid ingredients such as **Vanilla, Milk and Food Colouring** it's best to **pour slowly** and never take your eye off what you are pouring into.

Did you know that the angle you pour at determines how fast the liquid will come out? The smaller the angle you pour at, the slower the liquid will come out.



When you **measure** into **Measuring Spoons** always use a **slow pour**.



How full the bottle is, also helps you decide which angle to **pour** at. An almost empty bottle may need to be **poured** at a bigger angle in order to get the contents out....

Just make sure you increase the angle **very slowly** as **Measuring Spoons** are very shallow.

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4 Cracking Eggs: As with our wet ingredients we crack into a bowl first to ensure any egg shell can be removed. Here's how to easily remove egg shell and also an explanation of why it works.



TRICK
REMOVING EGG SHELLS



Run a spoon under cold water before placing it into the cracked egg to remove the shell.

Why: Some of the amino acids in egg whites repel water; these are hydrophobic, or water-fearing amino acids. So the water on the spoon "repels" the egg white so you can get to the shell easier.

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science

5 Mixing Correctly: Sometimes when we are mixing in a Mug dry mixture can get caught around the edges.. Ensure your mixing spoon gets right to the bottom in case the wet ingredients such as oil create a little pocket that hasn't mixed in properly



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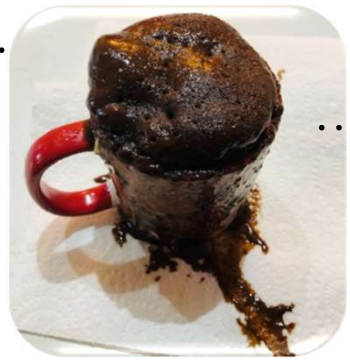
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Mug Cake Tips

6 This recipe is suited to an above normal mug size. If you only have a regular sized **Mug** at home, we suggest removing **2** **Tablespoons** of mix before placing into the **Microwave**.

Our first time we put all the mixture in... here's how that ended up..



...with the mix removed we got this result 😊



*You can put the spare mix in another **Mug**, reduce **Microwave** time to about **1** **min** and cook a mini Mug Cake... or you can freeze it for later.

7 They come out HOT: **Be wary** Baker Kids of taking the **Mug** out of the **Microwave** with bare hands, or touching the **Mug** when it has just come out of the **Microwave** it's **hot!**

We took our **Mug Cakes** out of the **Mugs** and put them onto plates as the cakes themselves are quite hot and steamy for a while.



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