



Task Title: Follow Recipe Instructions

OALCF Cover Sheet – Learner Copy

Learner Name: _____

Date Started: _____

Date Completed: _____

Successful Completion: Yes ☐ No ☐

Goal Path: Employment ☐ Apprenticeship ☐

Secondary School ☐ Post Secondary ☐ Independence ☐

Task Description: The learner will follow recipe instructions.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Read continuous text/A1.2

Materials Required:

- Pen/pencil and paper and/or digital device

Task Title: FollowRecipeInstructions_I_A1.2

Learner Information

Recipes are often used when cooking or baking.

Scan the “Hidden Berry Cupcakes” recipe.

Hidden Berry Cupcakes



Servings: Makes 16 Cupcakes

Prep Time: 15 minutes

Cooking Time: 18 minutes

INGREDIENTS:

- 1 3/4 Cup(s) all-purpose flour
- 1 1/3 Cup(s) granulated sugar
- 1 Tablespoon(s) Baking Powder
- 1/2 Teaspoon(s) Salt
- 1/3 Cup(s) (5-1/3 tablespoons) butter, softened
- 2/3 Cup(s) milk
- 1 Tablespoon(s) vanilla
- 1 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 Cup(s) seedless strawberry or raspberry fruit spread
- 3 Egg(s)

PREPARATION:

Heat oven to 350°F. Line 16 medium muffin cups with paper or foil baking cups; set aside. In large bowl, combine flour, sugar, baking powder and salt. Add butter and beat with electric mixer on low speed until crumbly, about 1 minute. In medium bowl, combine eggs, milk and vanilla; add to flour-butter mixture. Beat on low speed until incorporated, then on medium speed 2 minutes. Gently fold in oats. Divide batter evenly between muffin cups, filling each about 3/4 full. Bake 18 minutes or until a wooden pick inserted in center comes out clean. Remove from pan; cool completely on wire rack. Using small sharp knife, cut out a cone-shaped piece from the center of each cupcake, leaving a 3/4-inch border around edge of cupcake. Carefully remove and reserve cake pieces. Fill each depression with a generous teaspoon of fruit spread. Top with reserved cake pieces; sift confectioners' sugar over tops of cupcakes.

Work Sheet

Task 1: How many bowls do you need for this recipe?

Answer:

Task 2: One dry ingredient is flour. Highlight, circle or underline three more dry ingredients. If you are doing this task online, write the dry ingredients below.

Answer:

Task 3: When do you fold in the oats?

Answer:

Task 4: How long should the cupcakes bake and how will you know when they are done?

Answer:

Task 5: How do you add the fruit spread to the cupcakes?

Answer:
