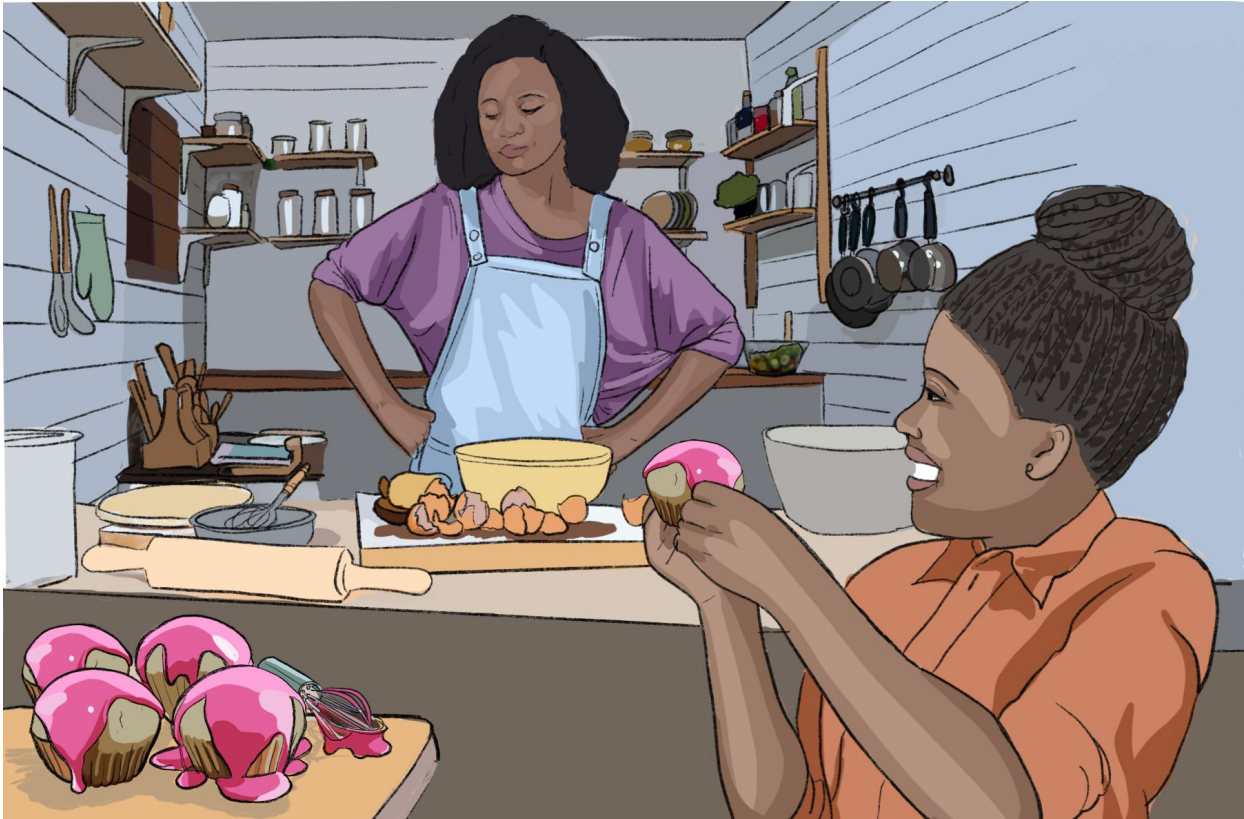


4. Candy cakes

Look at the picture. Where are these girls? What are they doing?



Nomsa and her friend Chenai were working in Nomsa's aunt's small restaurant in their village. The restaurant served meals at lunchtime and in the evening. In the mornings, the kitchen wasn't needed. Nomsa and Chenai used it to make candy cakes. They sold the cakes in the neighbourhood, and some people who came to the restaurant also bought their cakes to take home.

One morning they were in the kitchen making cakes as usual. The cakes were in the oven, and they were waiting for them to be ready.

"What's that smell?" asked Nomsa.

"The cakes are burning!" said Chenai, and she ran to take the cakes from the oven.

Nomsa looked at the cakes. "They're cooked a bit too much, but they're not actually burnt," she said, "We can eat them and give them to our families, but we can't sell them."

"Never mind," said Chenai. "We've got enough ingredients to make some more."

"We're good at making cakes, but also need to learn to watch the oven!" said Nomsa.

Answer the questions.

1. Why can the girls use this kitchen?
2. What were they making?
3. Why were they making them?
4. What did Nomsa say they need to do next time?

Read the recipe. Can you write the ingredients into the instructions?

Candy cakes

Chikenduza, also known as candy cakes, are sweet bread-like cakes from Zimbabwe. The name 'candy cake' comes from the pink glaze on the top.

Recipe for 6 cakes

2 teaspoons yeast
120 ml warm milk
300 grams flour
150 grams sugar
 $\frac{1}{4}$ teaspoon salt
70 grams butter
1 egg
2 teaspoons vanilla extract

For the glaze:

85 grams powdered sugar
red or pink food colouring
a little water



1. Mix the yeast and warm _____, and leave it for about 10 minutes.
2. Mix the flour, _____ and salt. Then mix in the other cake ingredients. The **mixture** should be quite wet, but not as wet as the mixture for a cake. If it is too dry, add a little more _____. If it is too wet, add a little more _____.
3. Cover the bowl and leave it for about one hour, until it has **doubled** in size.
4. Put the mixture into six small tins, and leave it to **rise** for about 30 minutes.
5. **Bake** at 340°F / 170°C for 25 to 30 minutes.
6. Make the glaze. Mix the powdered _____ with one or two **drops** of _____ and enough water to make a **thick** glaze.
7. When the cakes are cool, pour a little glaze on top of each one.

What do the words in **bold** mean? Discuss your ideas.