Making a Microwave Cake

Ingredients

2 cups flour

1 cup sugar

½ cup butter

2 eggs

1 cup orange juice

2 teaspoons baking

2 teaspoons cinnamon

Vegetable oil spray (Pam)

Directions:

Follow each step very carefully. If you are confused ask before you mix your ingredients!

1. In the large glass mixing bowl, combine the flour, sugar, and butter (note: melt butter in the glass measuring cup for one minute in the microwave before mixing)
2. Mix these ingredients with the whisk until it looks like very small, fine, lumps
3. Measure one cup of this mixture and put it in the small glass bowl.
4. Combine the mixture in the small bowl with the cinnamon. Place this aside to use as the crumb topping of your cake.
5. Add the baking powder to the mixture in the large bowl. Mix well with the wisk.
6. In the glass measure cup beat the eggs with the orange juice.
7. Mix this mixture into the large bowl mixture. Stir for 20 seconds
8. Hold the Pam vegetable spray 12 inches above your glass baking dish and spritz a small amount of it onto the dish.
9. Pour your cake batter into the square baking dish
10. Pour the crumb topping mixture from the small bowl all over the top of your cake. You will use all of the crumbs.
11. Carry your baking dish to the microwave and bake it for 10 minutes. The microwave directions are on the wall on the right side of the microwave.
12. Follow the directions for cleaning the kitchen and your dishes located above the kitchen sink.
13. Your cake will need to cool for 30 minutes after it’s done baking. The teacher will wrap it up for you. You may pick it up later in the day or after school.