

The Baking Challenge

Once everyone has answered, read the following: *After calming yourselves down, the rest of the setting up goes smoothly! You even have time to take a bit of a break before the event begins. When it does, you get ready to follow the recipe...though you have a bit of a mix up. You drop your recipe cards, and they wind up all out of order! You need to put them back in order, quick!*

Put the following on notecards and hand players a roughly equal number of notecards and tell them that they need to, together, stack the notecards in the right order to follow the recipe. Phrases in brackets should be included for an easier puzzle and omitted for a harder one—and some should be left in for a mid-level difficulty.

PRINT AND CUT OUT EACH OF THE 9 STEPS OF THE INSTRUCTIONS

Here's the correct order (though when sharing, of course, remove the numbers):

[To start,] Arrange all your ingredients on the table in front of you and preheat the oven to 350 degrees.

[Once everything's set up] Put the dry ingredients (flour, sugar, baking powder, and salt) in a bowl and mix them together.

As someone else mixes those dry ingredients, put the butter, eggs, and vanilla extract in the mixer.

Let the mixer run for 2 minutes [before adding the dry ingredients], until those three wet ingredients are mixed.

Add the dry ingredients to the mixer and let it mix for three minutes.

During those three minutes, spray the pan you'll cook the cake in with cooking spray so that nothing sticks.

Add these [mixed] ingredients to the pan and put the pan in the pre-heated oven.

After 30 minutes, check [to see if] the cake [is cooked] by putting a toothpick in the middle. If it comes out clean, the cake is done! Otherwise, give it up to 5 more minutes.

Let the cake cool [after taking it out of the oven], then decorate it however you want!