

Creaming- Mixing the sugar and butter to together to form a light fluffy mixture



Combining- Stirring the ingredients to together to form a mixture



Vegan- A diet consisting of no animals meat or their products



Raising Agent- Baking powder allowing gas bubbles to be formed in the mixture helping the cakes to rise



Emulsify- Eggs acts as the 'emulsifier' which allows fats and sugar to combine



Leavening- Air is trapped in the mixture allowing the cake batter to rise.

