**The Civil Rights Movement in Jacksonville & St Augustine**

Recipe: Marble Cake

Supply List:

Tablecloths

Mixing bowls

Forks

Small cake tins

Marker for names on tins

Cooking Spray

Silicon scraping spatula

Timeline cards

Painters tape

String

Clothes pins

Laptop & cable

Covers for cake pans

Recipe

2 tbsp warmed butter

¼ cup sugar

1 egg

1 tsp vanilla extract

½ cup flour

2 tsp Baking powder

2 tbsp Milk (plus a little extra if batter is too thick)

1 tbsp cocoa

Directions

Cream together butter, sugar, and egg with fork. Add vanilla extract.

Slowly add in the flour, baking powder, and 2 tbsp of milk. Mix until smooth. Add more milk if the batter is too thick.

Pour Half of the batter into a greased cake pan. Add cocoa to remaining batter and mix until color is consistently brown. Add remaining chocolate cake batter to cake pan. Drag fork through the cake mixes making lines or swirls. **Do not mix completely.**

Bake 400 for 15-20 minutes or until a toothpick comes out clean.

Timeline

0-10 Reintroduce and review what we have done for the past month; review the rules of Baking History

11-30 Hand out timeline cards and have them figure out where to pin them on the string. Quickly talk about what cards they put where but don’t go into details.

31-50 Make cakes – be sure names are on pans before cakes go to kitchen to go in oven

51-75 Go over the timeline cards with more details; have students fix the cards that are out of place. Use picture on computer to add more details to the cards

76-80 Should we be having Black History Month? Should “Black” History be better integrated with “history”.

81-90 Give back cakes and answer questions.