



Cake Detective: Solving Cake Cases!

Use your cake sleuthing skills to uncover the cause(s) or reason(s) for the cake cases below.

1. The tops of my butter cakes are covered with little white specks that seem to be getting worse the longer they sit! Help! What could be causing this?
2. My cake looks beautiful on the outside, but when I cut slices from it, I notice a lot of tunneling. What's going on?
3. My cake batter looks like it's baking nicely when I initially check on it, but as it gets closer to being done, it looks like a sink hole is occurring in the center of it. Why is this happening?
4. My cake is supposed to turn a golden brown, but mine is only pale yellow. Why isn't my cake turning the right color?
5. My cakes look like UFO's (unidentified foreign objects) because of their uneven shapes! Please help me figure out what is going on!
6. Whenever I bake cakes, I always have the same problem: the top of the cakes split. What can I do to prevent this from occurring?