

CUPPA QUIZ

Whether you are hosting your Cuppa for Kirkwood at home or virtually, the Cuppa Quiz is a fun and light hearted way to keep your guests entertained. The quiz can even be used to raise even more vital funds by asking for a donation to play - we recommend £1!

PLAYING THE CUPPA QUIZ VIRTUALLY

Block out some time in your Cuppa for Kirkwood video call and play the Cuppa Quiz, virtual pub quiz style! As Quiz Master, you can ask each question and let your guests make a note of their answers. You can even ask them to send in a photo of their answers at the end to avoid cheating!

PLAYING THE CUPPA QUIZ IN PERSON

Whether you sell the quiz throughout the day and ask your guests to return it to you by a certain time during the event or gather everyone together like a traditional pub quiz, it's the perfect way to mix up your event.

QUESTIONS

1. Which cake derives its name from the French word for lightning?
2. The zest is the peel of what type of fruit?
3. What is a blondie?
A - A baker who cannot bake without a recipe
B - What bakers call forgetting an ingredient, as in, "Oops! I pulled a blondie!"
C - A butterscotch flavoured cake-like cookie bar made without cocoa
D - Bread that is baked until just done and not allowed to brown
4. Mixing flour together with a cold, solid fat such as butter or shortening to make a pie crust is done by the method called what?
5. What is the style of mixing known as the muffin method?
6. Where were croissants invented?
7. What does it mean to "blind bake" a pie crust?
A - You bake without measuring the ingredients.
B - You cover the top with foil to prevent burning, which means you can't see it during baking.
C - It means you don't look in the oven until the timer goes off.
D - It means you bake it empty, then fill it later.
8. What does a leavening agent do?
9. How many teaspoons are in a tablespoon?
10. The light layer of icing used to cover cakes before their final icing and decoration is called what?

ANSWERS

1. Éclair
2. Citrus
3. C – a butterscotch flavoured cake-like cookie bar made without cocoa
4. Cutting in
5. Mixing the wet ingredients together in one bowl, the dry ingredients in another and then slowly combining
6. France
7. D - it means you bake it empty, then fill it later.
8. Helps the dough to rise
9. 3
10. Crumb coat

