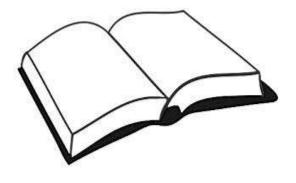
Paper B 2016

ENGLISH 11+



Name:	• •
Candidate Number:	•••
Seat Number:	

You have 40 minutes in which to complete this paper.

Focus on using correct spelling and punctuation.

Make sure that your work is original.

Read the questions carefully.

Total marks available are 50.

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Read the following carefully and then answer the questions that follow.



Bakewell cheesecake

By Sarah Cook

PREP: 1 HR. COOK: 45 MINS. PLUS COOLING AND CHILLING MODERATELY EASY

SERVES 10

This almond and cherry baked cheesecake is a heavenly marriage of two amazing desserts

Ingredients

200g almond biscuits

100g toasted flaked almonds

0.5 tsp almond extract

100g butter, melted

900g full fat soft cheese

250g caster sugar

4 tbsp plain flour

1 tsp vanilla extract

3 large eggs

200ml sour cream

300g cherry jam

Icing sugar and cream to serve

Method

- 1. Heat oven to 200°C/180°C fan/gas 6. Line the base and sides of a 23cm springform tin with baking parchment. Bash the biscuits and 75g of the flaked almonds to crumbs try double-bagging in food bags and crushing with a rolling pin. Mix with the almond extract and melted butter, then press into the base of the prepared tin and bake for 10 mins. Set aside to cool while you make the filling.
- 2. In your largest bowl, whisk the cheese with an electric whisk until creamy. Add the sugar and whisk to combine. Whisk in the flour, then the vanilla, the eggs, one at a time, and finally the soured cream.
- 3. Dollop spoonfuls of mixture into the tin, dotting in the top as gently as you can.
- 4. Carefully place tin on the middle shelf of the oven and bake for 10 mins. Scatter with remaining almonds. Decrease oven to 110°C/90°C fan/gas ¼ and bake for a further 35 mins. Turn off the oven, keep the door closed and leave cheesecake to cool for 1 hr. Open oven door and leave it ajar for another hour (you can use your oven gloves to wedge it open). Cool for a third hour at room temp, then cover and chill overnight.
- 5. Remove from the tin and carefully peel off the parchment. Dust with icing sugar and serve with cream.

Taken from http://www.bbcgoodfood.com/recipes/1853660/bakewell-cheesecake

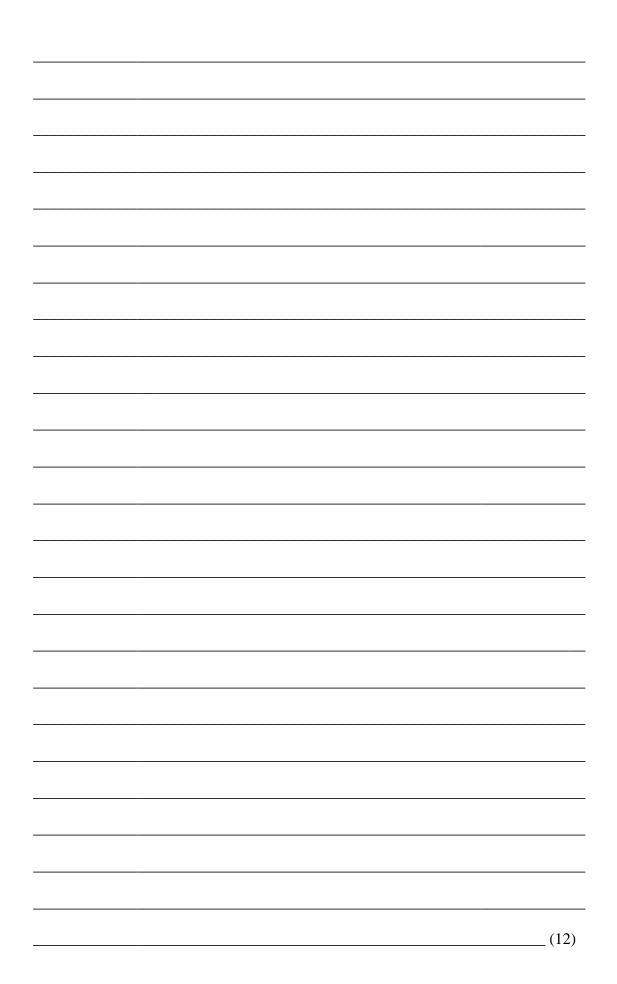
1.	Imagine that you want to make this cheesecake and have it ready for six o'clock Sature evening. Why do you need to make it on Friday, the day before?					
		(2)				
2.	Why does Sarah Cook include the information that the cheesecake serves 10?					
3.	What do the words "MODERATELY EASY" tell us?	(1)				
		(2)				

•	language technique is this?	
		(4)
	Why do you think that the ingredients are written as a list, with one item per line?	
	What do <i>tbsp</i> and <i>tsp</i> mean?	
	Which numbered point of the method describes how to make the filling of the chec	esec
		(1)
	To what temperature does an oven with a fan need to be preheated?	
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Pick out a verb from	the extract that means <i>batter</i> .	
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Pick out a n adverb f	from the extract that means cautio	usly.
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	3-4 sentences long) of the cheesed buy it. Use the picture to help you	

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write the number of the question that you are continuing.					
