

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 tbsps of jam as you go. Smooth 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 Saturday 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?

(1)

3. What do the words “MODERATELY EASY” tell us?

(2)

4. What is meant by the description of the cheesecake as a “heavenly marriage” and what language technique is this?

(4)

5. Why do you think that the ingredients are written as a list, with one item per line?

(1)

6. What do *tbsp* and *tsp* mean?

(2)

7. Which numbered point of the method describes how to make the filling of the cheesecake?

(1)

8. To what temperature does an oven with a fan need to be preheated?

(1)

9. Why is the method written as numbered points?

(1)

10. Pick out a **verb** from the extract that means *batter*.

(1)

11. Pick out an **adverb** from the extract that means *cautiously*.

(1)



12. Write a description (3-4 sentences long) of the cheesecake for a restaurant menu. Your aim is to tempt people to buy it. Use the picture to help you.

(5)

