

## Demonstration Speech Outline Sample

### How to make “Delicious! Cherry Cheesecake Cupcakes”

#### I. INTRODUCTION

- A. Attention Getter:** Cheesy Cheesecake...that wonderful dessert that melts in your mouth and can include flavors ranging from key lime, to chocolate chip to blueberry!
- B. Purpose Statement:** I am here today, to demonstrate to you all how YOU, yes YOU can impress your friends at any party by bringing by a simple dessert that everyone will LOVE, Cherry Cheesecake Cupcakes.
- C. Credibility:** This recipe was handed down from my grandmother and has been a part of all of our family gatherings for every holiday and occasion and I am now a professional at making this yummy treat.
- D. Preview Statement:** This dessert involves approximately 15 materials and 10 steps. I will first, go over the materials/ingredients and then cover each of the 10 steps.

**TRANSITION:** So now, let's begin with my first point, preparing your materials/ingredients for this treat. But before we begin, make sure your hands are clean!

#### II. BODY

- A. Materials:** To begin, you will need the following materials:
  - 1. Large Mixing Bowl
  - 2. Hand Mixer/or Spoon
  - 3. Measuring Spoons
  - 4. Measuring Cups
  - 5. Cupcake Pan
  - 6. Can Opener
  - 7. Cupcake Cups
  - 8. Spoon
- B. Ingredients:** The ingredients you need are:
  - 1. 2 8 oz. Packages of Cream Cheese (any brand preferred)
  - 2.  $\frac{3}{4}$  Cup of White Granulated Sugar
  - 3. 1 Table Spoon of Lemon Juice
  - 4. 1 Tea Spoon of Vanilla Extract
  - 5. 2 Eggs

6. 1 Box of "Nilla" Wafers
7. 1 Can of Cherry Pie Filling (you can also use other fruit flavors)

**TRANSITION:** Now that we know our ingredients, we can begin with our steps to making the recipe.

- C. **Step 1:** First, you must preheat your oven to 350 degrees.
- D. **Step 2:** Second, in your large mixing bowl, combine the cream cheese, sugar, lemon juice, vanilla extract and eggs.
- E. **Step 3:** With an electric hand mixer and/or spoon, mix all ingredients well until you get a smooth consistency.
- F. **Step 4:** Line your cupcake pan with the cup cake foil/paper cups.
- G. **Step 5:** Place a "Nilla" Wafer in each cupcake cup.
- H. **Step 6:** Add approximately one spoonful of the cheesecake mixture on top of each "Nilla" Wafer. It will fill approximately  $\frac{1}{2}$  of each cupcake cup.
- I. **Step 7:** Place your pan in the oven and let bake for approximately 20 minutes.
- J. **Step 8:** Remove and let cool either overnight and/or for a couple of hours.
- K. **Step 9:** Once they are cool, open your pie filling can and place approximately 2 cherries on top of each cupcake.
- L. **Step 10:** Enjoy!!

**TRANSITION:** Now, let's go over what we did today.

### III. CONCLUSION

- A. **Summary Statement:** We learned how to make delicious Cherry Cheesecake Cupcakes using approximately 15 materials/ingredients with only 10 easy steps.
- B. **Final Thought:** I hope that you will try to make this simple dessert and impress your friends who love cheesecake!

