



LET'S MAKE A CAKE!

FETHIYE VOCATIONAL AND TECHNICAL
ANATOLIAN HIGH SCHOOL



- ▶ **Activity 1**
- ▶ –What kind of cakes do you like?
- ▶ –Do you help your mother while she is making a cake at home?
- ▶ –Have you ever made a cake?

Activity 2

Match the given vocabulary with the pictures below.

A

B

C

D

E



Chocolate	
Egg	
Flour	
Walnut	
Sugar	



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▶ Activity 3

Now we're going to read about a recipe that was presented on a TV programme.

First read the text below quickly.

Then write the other other six ingredients in the spaces below.

One of them is done for you.



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- ▶ Today we're going to make a typical soft cake, a walnut cake.
- ▶ To make this recipe we need some eggs, walnuts, sugar, flour, dark chocolate, butter and a little bit of walnut liqueur. First separate the yolks of the eggs and whisk them with some sugar in a bowl. Then, melt the butter and pour it into the egg and sugar mixture. Now, it's time to add the flour and mix them. And then add the chopped walnuts. By the way, keep some of the chopped walnuts and chocolate for the final decoration.
- ▶ Now add a little walnut liqueur. Then beat the egg whites into a kind of snow, pour it into the mixture and whisk it gently until it seems liquid. Cover the mould with melted butter and some flour and place the mixture in the mould. Then put the mould into the oven at 180 C° for about 35 minutes.
- ▶ Take the cake out. Spread the melted chocolate on the cake. And then sprinkle a few chopped walnuts for a little decoration.

Bon Appetite!

Eggs



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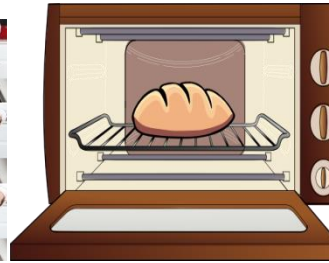
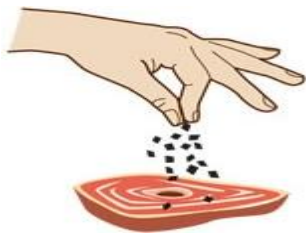
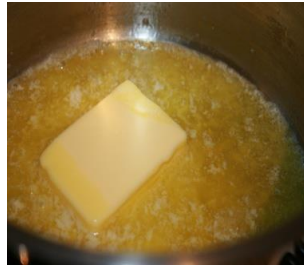


- ▶ **Activity 4**
- ▶ Read the text again. Then underline all the preparation steps(imperatives verbs) in each paragraph. One example is underlined.



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ACTIVITY 5: Write the verbs under the pictures.



- ▶ **Activity 6 Complete the sentences with the verbs given.**
- ▶ **Sprinkle–Melt–Put–Whisk–Add–Pour–Bake–Spread**
- ▶ *Separate* the yolks of the eggs
- ▶ the egg with some sugar in a bowl.
- ▶ the butter.
- ▶ the mixture into mould.
- ▶ the flour and mix them.
- ▶ the cake for about 35 minutes.
- ▶ a few chopped walnuts for a little decoration.
- ▶ the mould into the oven.
- ▶ the melted chocolate on the cake.



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- ▶ **Activity 5**
- ▶ Depending on the recipe given in the text try to make a cake at home and bring it to the next lesson.

