CARROT CAKE RECIPE

Reorder the 12 pictures and the 12 instructions by writing their letter codes in the board on the right.

Steps	1	2	3	4	5	6	7	8	9	10	11	12
Pictures												
Instructions												

J'ai mélangé les étapes et photos de ma recette !

Aide-moi en remettant les étapes (STEPS) dans l'ordre en inscrivant les lettres code dans le tableau (images et consignes).

INSTRUCTIONS

Letter codes	Instructions
A	**peel and grate** 4 carrots
B	Let the cakes cool for 15 minutes
C	**Remove from the oven**
D	**pour** the batter **into** the cake cases using two tablespoons
E	then **add** it **to** the mixture
F	**pour** the sugar, the butter, the flour and the baking powder **into the bowl**
G	**preheat** the oven to 200° celsius
H	**put** the carrot cakes **into the oven** and **bake** for 20 minutes until golden
I	Enjoy your carrot cake!
J	**Mix** everything to obtain a smooth batter without lumps
K	**beat** the egg in another bowl,
L	then **add** the grated carrots **to** the batter

PICTURES

a	
b	
c	
d	
e	
f	
g	
h	
i	
j	
k	
l	

LIVEWORKSHEETS