



COURGETTE CHOCOLATE CAKE

Watch the video and the presentation to do the following exercises.

EXERCISE 1: Write the name of the ingredients above the pictures.

- ✓ Baking powder
- ✓ Eggs
- ✓ Olive oil

- ✓ Cocoa powder
- ✓ Flour
- ✓ Salt

- ✓ Courgettes
- ✓ Milk
- ✓ Sugar

1. _____



2. _____



3. _____



4. _____



5. _____



6. _____



7. _____



8. _____



9. _____



EXERCISE 2: Write the quantity next to each ingredient using the information below.

250 g 1/2 120 ml 75 g 3 250 g 120 ml 300 g 1 sachet

- _____ of grated courgettes
- _____ eggs
- _____ of sugar
- _____ of milk
- _____ of olive oil
- _____ of flour
- _____ of baking powder
- _____ tablespoon of salt
- _____ of pure cocoa powder

EXERCISE 3: Write the name of the kitchen items above the pictures.

✓ Baking paper

✓ Loaf tin

✓ Tablespoon

✓ Bowl

✓ Oven

✓ Toothpick

✓ Grater

✓ Sieve

✓ Wooden spoon

1. _____



2. _____



3. _____



4. _____



5. _____



6. _____



7. _____



8. _____



9. _____



EXERCISE 4: Put the eight steps of the recipe in the correct order. Write the number in the square next to each step.

Mix the grated courgettes the olive oil, the eggs and the milk in a big bowl.

Pour the mixture into the loaf tin and bake for 30-35 minutes.

Line a loaf tin with baking paper.

Wait 10 minutes to turn the cake out.

Sift the flour, baking powder and salt into a bowl.

Insert a toothpick in the centre and if it comes out clean it means the cake is ready.

Preheat the oven to 180°C.

Add the dry ingredients to this mixture and stir well to combine.