

GARROT CAKE

Look at the pictures of the ingredients and complete the following »You need« boxes below.

- a. 1 1/3 cups of flour
- b. 1/2 teaspoon of _____
- c. 1 1/3 _____ of baking powder
- d. 1 _____ of baking soda
- e. 1 1/3 teaspoons of _____

- f. 1/2 teaspoon of _____
- g. 1/2 _____ of ginger
- h. 1 cup of _____
- i. 1 cup of _____
- j. Three _____

- k. 2 cups of grated _____
- l. 1 _____ of chopped walnuts
- m. 2 ounces of _____
- n. 1/2 cup of _____
- o. 1 1/3 _____ of icing sugar



Read the recipe and match the instructions with the pictures

- 1 HEAT the oven to 150 ° C
- 2 ADD the flour, salt, baking powder, baking soda, cinnamon, cloves and ginger to the sugar and cooking oil.
- 3 ADD the three eggs separately and STIR the mixture.
- 4 FOLD IN the carrots and walnuts.
- 5 POUR it into a cake tin and cook for one hour.
- 6 MIX the cream cheese, butter and icing sugar.
- 7 PUT the icing on the top and in the middle of the cake.

