

Name: _____ Date: _____

5-Minute Recipe Challenge: Brownies, Guacamole & Pizza

Part 1: Which Recipe Is It?

Write the correct recipe name (**Brownies**, **Guacamole**, or **Pizza**) next to each main ingredient.

Ingredient	Recipe Name
1. Ripe avocados, fresh lime juice, and salt	
2. Cocoa powder, sugar, butter, and eggs	
3. Tomato sauce, dough, and mozzarella cheese	
4. Diced tomatoes, chopped onions, and cilantro	
5. Flour, chocolate chips, and vanilla extract	

Part 2: Cooking Methods & Verbs

Choose the correct answer (**A**, **B**, or **C**) for each question.

6. Which recipe requires **no cooking or heat**, only chopping and mashing in a bowl?

A) Brownies

B) Guacamole

C) Pizza

7. For which recipe do you roll out the dough, spread toppings on top, and bake it on a pizza stone?

A) Guacamole

B) Pizza

C) Brownies

8. Which cooking verb best describes how you prepare avocados for guacamole?

A) Mash

B) Boil

C) Fry

Part 3: True or False

Write **T** for True or **F** for False.

9. You need to preheat an oven before you bake brownies and pizza.

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10. Guacamole is a warm dessert served with ice cream.

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Part 4: Vocabulary Practice

Match each definition with the correct cooking term from the list.

Word bank: mash, preheat, dough, topping, melt

Definition	Word
To turn on an oven beforehand so it reaches the right temperature	
A thick mixture of flour, water, and yeast used to make bread or pizza crust	
To crush food until it becomes soft and smooth (like avocados for guacamole)	
An ingredient added on top of food, such as cheese or pepperoni on pizza	
To heat a solid food, such as butter or chocolate, until it turns into a liquid	

Part 5: Multiple Choice Review

Read each question carefully and select the best answer option.

11. What is the base ingredient of traditional guacamole?

a) Potatoes

b) Avocados

c) Apples

d) Cucum

12. What appliance is used to cook brownies and pizza until they are done?

a) Blender

b) Toaster

c) Oven

d) Refrigerator

13. What ingredient gives chocolate brownies their sweet flavor and dark brown color?

a) Cocoa powder

b) Mustard

c) Tomato sauce

d) Olive oil

14. What step should you do first before adding sauce and cheese to a homemade pizza?

a) Slice the pizza

b) Roll the dough

c) Freeze the pan

d) Serve o

Part 6: Quick Cooking Steps

Complete each question about the preparation and cooking steps.

15. Put these 3 basic steps for making **Guacamole** in order by writing **1, 2,** and **3** in the

Step #	Instruction
	Mix in chopped tomatoes, cilantro, lime juice, and salt.
	Cut the ripe avocados in half, remove the pit, and scoop out the flesh
	Mash the avocados in a bowl with a fork until desired texture.

16. Put these 3 basic steps for baking **Brownies** in order by writing **1, 2,** and **3** in the b

Step #	Instruction
	Pour the chocolate batter into a baking pan and place it in the oven.
	Melt the butter and stir in cocoa powder, sugar, eggs, and flour.
	Let the brownies cool completely after baking, then slice into squares

17. Fill in the missing cooking action verb in each step for making a **Pizza**.

a) First, _____ (roll / freeze) the dough flat onto a baking tray.

b) Next, _____ (spread / boil) the tomato sauce evenly across the dough.

c) Then, _____ (sprinkle / melt) shredded cheese and your favorite toppings ove

d) Finally, _____ (bake / wash) in a hot oven until the cheese melts and turns gc