

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 | |