

Reading and Writing Worksheet for Grade 5

Unit 8 Topic: Sweet and tasty

Colourful cupcakes

Ingredients

100g flour
100g butter
100g sugar
2 eggs
1 tsp vanilla
225g icing sugar
30ml water
colourful sweets

Instructions

- 1 Heat the oven to 180°C.
- 2 Put eighteen paper cake cases on a baking tray.
- 3 Mix the butter and sugar in a large bowl.
- 4 Add the eggs, flour and vanilla. Stir together.
- 5 Divide the mixture into the paper cake cases.
- 6 Bake the cakes in the oven for 20–25 minutes.
- 7 Take the cakes out of the oven. Leave them to cool for 30 minutes.
- 8 Mix the icing sugar and water in a large bowl to make icing.
- 9 Use the icing and sweets to decorate your cakes.



When you write a recipe, use abbreviations for measurements and temperatures:

1 tsp vanilla (= 1 teaspoon of vanilla) **225g icing sugar** (= 225 grams of icing sugar)

30ml milk (= 30 millilitres of milk) **180°C** (= 180 degrees Celsius)

Use imperatives for each instruction:

Mix the butter and sugar in a large bowl. Take the cakes out of the oven.

Match the abbreviations to the words.

1 g	a teaspoon
2 ml	b centimetre
3 cm	c Celsius
4 tsp	d millilitre
5 C	e gram

Recipes and cooking

Check the words in your dictionary. Then complete the sentences.

bake cool ingredient **mixture** oven stir

- 1 A salad is mixture of cold vegetables – for example, tomatoes, carrots and rice.
- 2 The most important _____ in a milkshake is milk.
- 3 When Mum makes soup, she uses a big spoon to _____ it.
- 4 If you make bread or a cake, you have to _____ it in an oven.
- 5 The _____ is the part of a cooker that has a door. You bake bread and cakes in it.
- 6 If food is very hot, you must leave it to _____ before you can eat it.



Write a recipe. Use the notes below.

Chocolate Cookies

150g flour • 100g butter • 125g sugar • 1 egg • 25g milk chocolate •
1 tsp vanilla

- 1 heat / oven / 180°C
- 2 mix / butter / sugar / vanilla / bowl
- 3 cut / chocolate / into small pieces
- 4 add / chocolate and flour / stir / mixture / carefully
- 5 drop / spoons / mixture / baking tray
- 6 then / bake / cookies / oven / twenty minutes

