



# 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	✓ Cocoa powder	✓ Courgettes
✓ Eggs	✓ Flour	✓ Milk
✓ Olive oil	✓ Salt	✓ Sugar

1. \_\_\_\_\_



2. \_\_\_\_\_



3. \_\_\_\_\_



4. \_\_\_\_\_



5. \_\_\_\_\_



6. \_\_\_\_\_



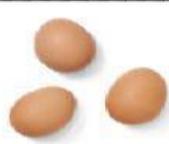
7. \_\_\_\_\_



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.