



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

✓ Eggs

✓ Olive oil

✓ Cocoa powder

✓ Flour

✓ Salt

✓ Courgettes

✓ Milk

✓ 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.