I. Read the following recipe of chocolote doughnuts/ Lea la siguiente receta de donas de chocolate. Más abajo encontrará un vocabulario que le ayudará a entender mejor el texto.

Chocolate doughnuts

Ingredients

- 150g (1 cup) plain flour
- 70g (1/3 cup) caster sugar
- 1 teaspoon baking powder
- 60ml (1/4 cup) milk
- 50g butter, melted
- 1 egg, lightly whisked
- 100g Dark Chocolate, finely chopped
- 125ml (1/2 cup) thickened cream

Method:

1. Preheat oven to 180/160 fan forced.
2. Combine flour, sugar and baking powder in a bowl.
3. Make a well.
4.Stir in milk, butter and egg until smooth.
5. Spoon into a plastic bag.
6. Cut 1 corner to make a hole.
7. Pipe among 12 doughnut moulds.
8. Bake for 18-20 minutes.
9. Stir chocolate and cream in a saucepan over medium heat for 5 minutes or until smooth.
10. Set aside for 20 minutes to thicken slightly.
11. Dip light-side of doughnuts into the chocolate mixture.
12. Place, glaze-side up, on a tray to set.

Vocabulary :

Flour: harina sugar: azúcar milk: leche butter: mantequilla egg: huevo

Baking powder: dark chocolate: chocolate oscuro cream: crema

Polvo de hornear

Preheat : precaliente	Bake: hornee
Make a well: haz un hueco/hoyo	Medium heat: a medio fuego
Stir: vierta	Set aside: aparte/ apartar
Smooth:suavizar	Thicken: espesarse
Spoon into: vierta con una cuchara	Light-side:lado claro
Cut one corner: corte una esquina	Glaze –side up: parte glaseada hacia arriba
Hole: hoyo	Tray: bandeja
Pipe: vierta	Set: endurecerse
Mould: molde	

II. Read the text again and drag each verb from the box and drop it into the corresponding space / Lea el texto nuevamente y arrastre cada verbo del cuadro y suéltelo en el espacio correspondiente.

Preheat	Spoon	Stir	Bake	Pipe

Method:

1. _____ oven to 180/160 fan forced.
2. Combine flour, sugar and baking powder in a bowl.
3. Make a well.
4. Stir in milk, butter and egg until smooth.
5. _____ into a plastic bag.
6. Cut 1 corner to make a hole.
7. _____ among 12 doughnut moulds.
8. _____ for 18-20 minutes.
9. _____ chocolate and cream in a saucepan over medium heat for 5 minutes or until smooth.
10. Set aside for 20 minutes to thicken slightly.
11. Dip light-side of doughnuts into the chocolate mixture.
12. Place, glaze-side up, on a tray to set.

III. Choose all the ingredients to make chocolate doughnuts according to the recipe. / Escoja todos los ingredientes para hacer donas de chocolate según la receta. Para hacer eso debe hacer click o tocar la palabra.

FLOUR	SUGAR	BUTTER
CHOCOLATE	CINNAMON	ORANGE ESSENCE

IV. Read the text again and match each step to make doughnuts with the corresponding number/ Lea el texto nuevamente y una cada paso para hacer donas de chocolate con su número correspondiente. Para hacer eso debe arrastrar la frase hacia el número correspondiente.

1	Make a well
2	Stir chocolate in a saucepan
3	Bake for 18-20 minutes
4	Set aside for 20 minutes
5	Preheat the oven
6	Place glaze-side up to set
7	Spoon into a plastic bag
8	Combine flour, sugar and eggs.