

HOW TO MAKE MILK TEA

Watch This Video!



Based on the video above, please match the picture with the correct sentences!



Simmer milk on low heat until the tiny bubbles form at the edges.



Milk tea is ready to be served.



Prepare the ingredients.



Add the sugar and stir again for 1 minute then turn of the heat.



Add the tea and stir for 1-2 minutes.



Strain the tea and pour it into your preferred container.

HOW TO TURN ON A TV



Rearrange these random sentences into the right order!

Wait for the TV to turn on, then use the remote to switch channels.

Press the power button on the TV.

Make sure the TV is connected to a power source.

And please enjoy your favorite shows.

Then take the remote and press the turn on button.

Answer:

1

2

3

4

5

Choose the correct answer below!

A Quick And Easy Cheese Cake Recipe

Yield : 6 servings

Prep. Time :5 minutes

Cook Time : 40 minutes

Total Time : 45 minutes

Ingredients:

16 ounces cream cheese, 2 packages, softened

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ teaspoon vanilla

2 large eggs

4 ounces semi-sweet chocolate chips

1 prepared Graham cracker crust

Directions:

Beat cream cheese, sugar and vanilla at medium speed until well-blended. Blend in 2 eggs. Stir in chocolate chips then pour batter into Graham cracker crust. (you may sprinkle $\frac{1}{4}$ cup mini semi sweet chocolate chips on top if you desire).

Bake at 350 degrees for 40 minutes, or until center is almost set. Cool.

For best results refrigerate for 3 hours.

1. How many person is the cake for?

a) 2

b) 3

c) 4

d) 5

e) 6

2. The goal of the text is to tell about

- a) How to beat cream cheese
- b) How to blend sugar and vanilla
- c) How to bake chocolate cheese and cake
- d) How to make chocolate cheese and cake
- e) How to make mini sweet chocolate chips

3. The text is called a/an

- a) Explanation
- b) Description
- c) Procedure
- d) Report
- e) Narrative

4. The followings are methods of making cheese cake, except

- a) Whisking the egg
- b) Blend in 2 eggs
- c) Beat cream cheese, sugar and vanilla
- d) Stir in chocolate chips
- e) Refrigerate the chocolate cheese cake