Match the words with their meaning:

recipe	the management or guidance of someone or something.
ingredients	any of the foods or substances that are combined to make a particular dish.
croutons	a set of instructions for preparing a particular dish, including a list of the ingredients required.
directions	a small piece of fried or toasted bread served with soup or used as a garnish.
yeast	denoting an instrument or device used to ascertain the size, amount, or degree of something.
measuring	a grayish-yellow preparation of yeast obtained chiefly from fermented beer, used as a fermenting agent, to raise bread dough, and as a food supplement.

LIVEWORKSHEETS

yeast	directions	ingredients
recipe	croutons	measuring

A Loaf of Croutons

Mimi and her little sister Claire are each baking a loaf of bread to go with their family's dinner.

"I'm following Grandma's old bread recipe," Claire announces. She has lined up all sorts of measuring cups and measuring spoons in front of her. Behind them are bags of flour, sugar, salt and yeast. In the middle of her workspace, Claire has a wrinkled piece of paper which has her grandmother's recipe written on it.

Clair follows the directions. "It says to put a pinch of yeast into four cups of warm water, and then add five cups of flour," Claire reads out loud, while measuring the precise amount of flour she needs and dumping it into her bowl.



"Well, I'm going to make my own special bread. I have the recipe right up here," Mimi says, pointing to her head.

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Mimi starts dumping ingredients into her bowl without measuring them. A handful of flour goes in, followed by a large spoonful of sugar, a small spoonful of salt, a tiny bit of yeast and a coffee mug of water. Mimi starts kneading these ingredients together, but they are not sticking together very well.



"I don't think bread works like that," Claire says. Claire adds exactly one teaspoon of sugar and one-half a teaspoon of salt to her bowl, and then she starts working the mixture into a round ball of sticky dough.

"Well, this is how my bread works," Mimi says, still struggling with the mess in her bowl. "It's supposed to be dry and gloppy like this, and then it all comes together perfectly in the end."

"Whatever you say, Mimi."

Claire shapes her dough into a perfect ball, then coats it with olive oil, just like the recipe says. She places a kitchen towel over her bowl and sets it by the window.

"It's not going to bake by the window, Claire. The sun isn't hot enough," Mimi points out to her sister in her best grown-up voice.

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"I'm not baking it yet. The recipe says you have to wait half an hour," Claire answers. "Grandma says the yeast needs time to make the dough rise. It's supposed to double in size before you bake it."

"My dough's perfect just like it is," Mimi declares. The ingredients in her bowl are barely clinging together, but Mimi plops them onto a baking tray, and into the oven they go. She turns around and smiles at Claire, quite satisfied with her efforts.

"We'll see, Mimi. None of that looked right to me," Claire says.

An hour later, the sisters compare their loaves of bread. Claire's dough has risen beautifully in the oven and has gained a fine and golden crust. Mimi's dough, on the other hand, has turned into something dense and hard. Her bread looks like a short, sand-colored brick.



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"You should have just followed the recipe and waited for the yeast to rise," Claire says. She shrugs her shoulders and rests her perfect loaf on the kitchen table.

Mimi tries to cut her bread, but it is too hard. It breaks into small pieces.

"Be careful, you might break the knife," Claire says, laughing.

"I think next time I'll follow a recipe," Mimi says, sighing.

Just then, the girls' mother walks in and winks at Claire. "Did someone make croutons?" their mother asks. "We need them for the salad."

Mimi lifts up the baking tray with her dense and hefty bread. "Fresh croutons, right here!" she answers.

"Oh, it was you, Mimi," her mother exclaims, looking surprised. "I never knew you could bake! These croutons are perfect!"



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A Loaf of Croutons (exercises)

1. **Look back through the story. List three different ingredients that either Mimi or Claire used to bake their bread.**

   a. _____

   b. _____

   c. _____

2. **True (T) or False (F)? Circle the right answer.**

Mimi waited for her dough to rise before baking it.	T	F
The recipe Claire followed was for her grandmother's bread.	T	F
It helps to follow recipes closely when you bake.	T	F

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3. Do you think Mimi's mom really wanted croutons for dinner? Why did she say the croutons were perfect?

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