

White Chocolate Buttercream – A2 Level Tasks

1. Vocabulary Match – Match the words with their meanings

Match the words with the correct meanings. You can draw lines or number them.

- 1. Melt
- 2. Tepid
- 3. Beat
- 4. Sift
- 5. Fold in
- 6. Clumpy
- 7. Mess
- 8. Strainer
- a. Mix gently
- b. Become liquid because of heat
- c. Something not clean or tidy
- d. To make powder finer by removing big pieces
- e. Not hot, not cold
- f. A tool with small holes
- g. To mix quickly to make smooth
- h. Full of small lumps

2. Put the Steps in Order

Put the instructions in the correct order (1–7).

- a. Add the powdered sugar slowly.
- b. Beat the butter until smooth.
- c. Fold in the white chocolate and salt.
- d. Melt the white chocolate.
- e. Toss in the heavy cream and amaretto.
- f. Let the white chocolate cool.
- g. Sift the powdered sugar.

3. True or False

Read the sentences. Write T (true) or F (false).

- 1. You can use white chocolate chips.
- 2. Hot chocolate is OK for this recipe.
- 3. You need to let the chocolate cool before using it.
- 4. Add all the sugar at the same time.

5. The salt makes the buttercream less sweet.
6. A strainer is used to beat the butter.

4. Grammar Focus – Imperatives

Fill in the blanks using the verbs in the box. Use the imperative form.

(beat, melt, add, let, fold, sift, toss)

- 1. _____ the white chocolate in the microwave.
- 2. _____ it cool until it's tepid.
- 3. _____ the butter until creamy.
- 4. _____ the powdered sugar slowly.
- 5. _____ your powdered sugar before using it.
- 6. _____ in the heavy cream and amaretto.
- 7. _____ in the white chocolate and salt.

5. Speaking / Writing Task

Describe how to make your favorite dessert. Use imperatives (e.g. mix, add, bake, pour).

You can use 5–6 steps. Include ingredients if you want!