Date: _____

Text 2 **A** *Read the magazine article.*

Kids' Monthly — August 20XX

Marshmallow bites

We all try to eat healthy food but sometimes it is nice to have something sweet. Make these little bites for a sugary treat.

Ingredients:
some chocolate, some marshmallows, some sweets

Utensils:
a small bowl, a big bowl, some small cake cases, a spoon

Steps:
1. Break the chocolate into small pieces. Put them in a small bowl. Put the small bowl into a big bowl of hot water — be careful! Stir the chocolate until it melts.
2. Pour some chocolate into each small cake case.
3. Put a marshmallow into the chocolate before it cools.
4. Put a dot of chocolate on the top of each marshmallow. Stick a sweet on top of the chocolate.
5. Put the marshmallows in the fridge so the chocolate can cool. Enjoy!

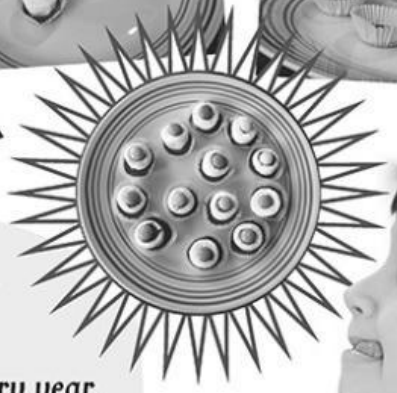






Did You Know?

- *The Egyptians enjoyed marshmallows over 4,000 years ago.*
- *In America there is a Marshmallow Festival every year.*
- *People enjoy cooking marshmallows over camp fires – yum!*




LIVEWORKSHEETS

Date: _____

B *Read the magazine article again. Are these sentences true or false? Write 'T' or 'F'.*

1 You put the marshmallow bites into the oven after Step 4. ( )

2 The hot water is in the small bowl. ( )

3 The first thing you put in the cake case is chocolate. ( )

4 The Americans enjoyed marshmallows 4,000 years ago. ( )

C *Write short answers.*

1 How many kinds of ingredients do you need? _____

2 Read Step 3. What does 'it' refer to? _____

D *Blacken ● the circles.*

1 You don't need ____ to make marshmallow bites.

○ A. 

○ B. 

○ C. 

○ D. 

2 Read Step 1: Stir the chocolate until it melts. What does 'melts' mean?

○ A. becomes small
○ B. becomes cold
○ C. becomes hot
○ D. becomes soft and watery

☆ 3 Which sentence is true?


Check the sentences against the text.

○ A. You need to add hot water to the chocolate.
○ B. The cook thinks marshmallow bites are not very healthy.
○ C. People in Japan celebrate Marshmallow Festival every year.
○ D. You put two marshmallows into each cake case.

LIVEWORKSHEETS