

CARROT CAKE RECIPE

Reorder the 12 pictures and the 12 instructions by writing their letter codes in the board on the right.

Steps	1	2	3	4	5	6	7	8	9	10	11	12
Pictures												
Instructions												



J'ai mélangé les étapes et photos de ma recette !

Aide-moi en remettant les étapes (STEPS) dans l'ordre en inscrivant les lettres code dans le tableau (images et consignes).

INSTRUCTIONS

Letter codes	Instructions
A	peel and grate 4 carrots
B	Let the cakes cool for 15 minutes
C	Remove from the oven
D	pour the batter into the cake cases using two tablespoons
E	then add it to the mixture
F	pour the sugar, the butter, the flour and the baking powder into the bowl
G	preheat the oven to 200° celsius
H	put the carrot cakes into the oven and bake for 20 minutes until golden
I	Enjoy your carrot cake!
J	Mix everything to obtain a smooth batter without lumps
K	beat the egg in another bowl,
L	then add the grated carrots to the batter

PICTURES

a	
b	
c	
d	
e	
f	
g	
h	
i	
j	
k	
l	