CARROT CAKE

Look at the pictures of the ingredients and complete the following »You need« boxes below.

a. 1 1/3 cups of flour
b. ½ teaspoon of _____
c. 1 1/3 _____ of baking powder
d. 1 _____ of baking soda
e. 1 1/3 teaspoons of _____

f. ½ teaspoon of _____
g. ½ _____ of ginger
h. 1 cup of _____
i. 1 cup of _____
j. Three _____

k. 2 cups of grated _____
l. 1 ___ of chopped walnuts
m. 2 ounces of _____
n. ½ cup of _____
o. 1 1/3 ___ of icing sugar





Read the recipe and match the instructions with the pictures

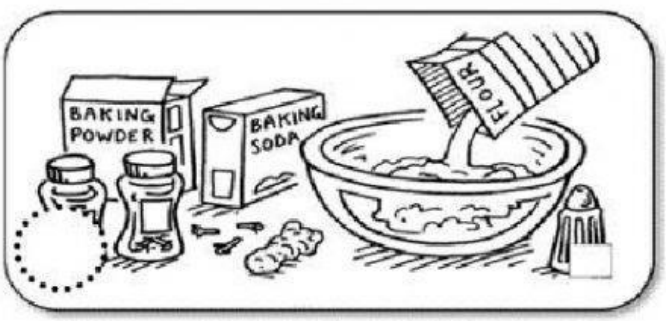
1 HEAT the oven to 150 ° C
2 ADD the flour, salt, baking powder, baking soda, cinnamon, cloves and ginger to the sugar and cooking oil.
3 ADD the three eggs separately and STIR the mixture.
4 FOLD IN the carrots and walnuts.
5 POUR it into a cake tin and cook for one hour.
6 MIX the cream cheese, butter and icing sugar.
7 PUT the icing on the top and in the middle of the cake.













LIVEWORKSHEETS
Adapted from *Holidays and special days in the USA, Mary Glasgow Magazines*