

Answers to the tasks in the HOUTs

## **CLIL Lesson Plan - Cake with Brandy Tube**

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**HANDOUT 1:** answers may vary, no answer key needed

### **HANDOUT 2: Matching exercise**

- A. Eggs → 1. Provide volume to the dough
- B. Wheat flour → 4. Give structure to the dough
- C. Sugar → 3. Add sweetness
- D. Starch → 2. Thicken the cream
- E. Whipping cream → 5. Prepare the cream
- F. Vanilla sugar → 6. Add flavor

→ **Additional exercise:** the correct answer to the multiple-choice task is **whipping cream (B)** because whipping cream is a key ingredient in brandy tube cream, providing a smooth, rich texture essential for the filling.

### **HANDOUT 3: True or False Quiz Answers**

- 1. T – Too much flour or over-kneading.
- 2. T – Underbaked or sudden temperature change.
- 3. T – Too much liquid or incorrect mixing.
- 4. T – Egg whites under-whipped, causing lumps.
- 5. F – Sugar is needed for structure; reducing it affects texture.

**HANDOUT 4:** answers may vary, no answer key needed

**HANDOUT 5:** answers may vary, no answer key needed

### **HANDOUT 6: Brandy Tube Dough Vocabulary Quiz**

- ① Cooking Verbs – 1:a, 2:b, 3:c, 4:d, 5:e
- ② Ingredients – 1. Sugar, 2. Flour, 3. Eggs, 4. Butter, 5. Milk
- ③ Baking Tools – 1:a, 2:b, 3:a
- ④ Multiple Choice – b) Sponge