



Task 1: Study the vocabulary list:

(CLIL Lesson Plan - Brownie)

Ingredients	Definition
Flour	A white powder used to make cakes and bread.
Sugar	Sweet crystals used to make food taste sweet.
Cocoa powder	A brown powder made from cocoa beans, used to give a chocolate taste.
Butter	A yellow fat made from milk, used in baking.
Eggs	Round food from chickens, used to mix and hold ingredients together.
Chocolate	A sweet, brown food made from cocoa, often used in desserts.
Baking powder	A white powder that makes cakes rise in the oven.
Vanilla extract	A liquid used to give a sweet vanilla flavour to cakes.
Equipment	Definition
Mixing bowl	A big bowl where you mix ingredients.
Whisk	A tool with loops used to beat eggs or mix things.
Spatula	A flat tool used to mix, scrape, or spread.
Baking tray	A flat metal tray used in the oven for baking.
Oven	A hot box where you bake cakes and cookies.
Verb	Definition
Preheat	To turn on the oven before baking.
Melt	To make something soft or liquid with heat.
Mix	To put things together and stir them.
Fold	To gently mix without breaking the mixture.
Bake	To cook in the oven using dry heat.
Cool	To let something get cold after baking.
Cut	To divide something into pieces with a knife.
Sequencing	Definition
First	The beginning step in a process.
Then	The next step after the first.
Next	Another step that follows in order.
After that	Something that comes later in the sequence.
Finally	The last step in the process.

