



#### **Task 4: Sequence steps of the recipe in the correct order:**

(CLIL Lesson Plan - Brownie)

- a. Let cool briefly before frosting.
- b. Preheat the oven to 350°F (175°C). Grease and flour an 8-inch square pan.
- c. Beat in cocoa, flour, salt, and baking powder.
- d. Melt 1/2 cup butter in a large saucepan. Remove from heat, and stir in sugar, eggs, and vanilla.
- e. Bake in the preheated oven until the top is dry and edges pull away from the sides (about 25–30 minutes).
- f. Spread batter into the prepared pan.
- g. To make the chocolate frosting: Combine softened butter, confectioners' sugar, cocoa, honey, and vanilla in a bowl. Stir until smooth.
- h. Frost brownies while they are still warm.

1.	2.	3.	4.	5.	6.	7.	8.

