



**Task 5: Fill in the blanks with the correct verbs from the box below. Use each verb only once:**

(CLIL Lesson Plan - Brownie)

preheat – grease – melt – stir – beat – spread – bake – let – combine – frost

**Brownie Recipe:**

\_\_\_\_\_ the oven to 350 degrees F (175 degrees C).

\_\_\_\_\_ and flour an 8-inch square pan.

\_\_\_\_\_ 1/2 cup butter in a large saucepan.

Remove from heat, and \_\_\_\_\_ in sugar, eggs, and 1 teaspoon vanilla.

\_\_\_\_\_ in 1/3 cup cocoa, flour, salt, and baking powder.

\_\_\_\_\_ batter into the prepared pan.

\_\_\_\_\_ in the preheated oven until the top is dry and edges pull away from the sides of the pan (about 25–30 minutes).

\_\_\_\_\_ cool briefly before frosting.

**To make the frosting:**

\_\_\_\_\_ softened butter, confectioners' sugar, 3 tablespoons cocoa, honey, and 1 teaspoon vanilla extract in a bowl. Stir until smooth.

\_\_\_\_\_ brownies while they are still warm.



Vocabulary help? Access the project [Gastronomy e-Pictionary](#)

