



Task 6: Watch a short video of someone making brownies and answer comprehension questions:

(CLIL Lesson Plan - Brownie)

Video <https://www.youtube.com/watch?v=Z1OLG7F3HD4>

1. What temperature does the chef preheat the oven to?
2. Which two ingredients are melted together at the start before adding sugar and eggs?
3. How long does the video suggest baking the brownies?
4. What visual cue does the chef mention to know the brownies are done?
5. What two ingredients are used in the frosting that give it a sweet and glossy finish?

