



Task 7: Prepare brownie:

(CLIL Lesson Plan - Brownie)

1. Split into groups to prepare brownie using the English recipe provided.

Follow the step-by-step instructions. Use the correct vocabulary as much as possible while working (e.g., "Pass me the bowl").

2. Present the finished product to the class.
3. What did you enjoy and what was challenging.

Ingredients

½ cup butter
1 cup white sugar
2 large eggs
1 teaspoon vanilla extract
⅓ cup unsweetened cocoa powder
½ cup all-purpose flour
¼ teaspoon salt
¼ teaspoon baking powder

Frosting

3 tablespoons butter, softened
3 tablespoons unsweetened cocoa powder
1 tablespoon honey
1 teaspoon vanilla extract
1 cup confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8-inch square pan. Melt 1/2 cup butter in a large saucepan. Remove from heat, and stir in sugar, eggs, and 1 teaspoon vanilla. Beat in 1/3 cup cocoa, flour, salt, and baking powder. Spread batter into prepared pan.

Bake in the preheated oven until top is dry and edges have started to pull away from the sides of the pan, about 25 to 30 minutes. Let cool briefly before frosting.

To make the chocolate frosting: Combine softened butter, confectioners' sugar, 3 tablespoons cocoa, honey, and 1 teaspoon vanilla extract in a bowl. Stir until smooth. Frost brownies while they are still warm.

