



Ingredients and tools and equipment

(CLIL Lesson Plan – Pastry: Cupcakes)

Tools and equipment:

Scales, bowl, sieve, spatula, spoon, cupcake pan, paper liner, mixer, oven, pastry bag with tips, cooling rack, wooden skewer stick

Ingredients:

Flour, sugar, eggs, buttermilk, sour cream, oil, baking soda, baking powder, salt, cocoa, corn starch, coffee, vanilla sugar, vanilla paste, chocolate, cream cheese, heavy cream, glucose syrup, strawberries, rhubarb, lemons, decorations

