

**Task 1. Read each clue aloud. Students must guess the correct ingredient in English.**

**Teacher also divides the class into teams and gives points for correct answers.**

**Answer the question: “Which is your favourite baking ingredient? Why?”**

(CLIL Lesson Plan – Pastry. Ukrainian roller buns with poppy seeds and rose jam filling)

### **“Mystery Ingredient” Quiz**

**1. Clue:**

“This white powder is the base of many doughs. We use it to make bread, cakes, and buns. It can be all-purpose or whole wheat.”

**2. Clue:**

“This sweet ingredient comes from sugarcane or sugar beet. It makes the dough and filling taste better.”

**3. Clue:**

“These tiny black seeds are boiled or ground for a special filling. They're popular in Eastern European baking.”

**4. Clue:**

“These are tiny, living granules that make the dough rise. They like warmth and a little sugar.”

**5. Clue:**

“This white liquid comes from cows. It's often used in cakes and dough to add moisture and softness.”

**6. Clue:**

“This yellowish ingredient is solid when cold and melts when heated. It makes pastries rich and tasty.”

**7. Clue:**

“This ingredient makes the buns sweet and fragrant. It can be pink or red, made from rose petals.”

