

## HOUT 4

(CLIL Lesson Plan – Unleavened dough: Shortbread)

**Task 4. To avoid baking mistakes study the picture and then do the problem solving:**

### Common mistakes with sugar & butter ratio



### Problem solving

If the shortbread dough is...

- 1. too **sticky**      a) add a teaspoon or 2 of water
- 2. too **soft**      b) add more flour -one tablespoon at a time
- 3. too **dry**      c) add some extra flour
- 4. too **wet**      d) place in the fridge to firm up the butter



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

