



Answers to the Tasks in the HOUTs

(CLIL Lesson Plan - Brownie)

Task 2.

1. Apfelstrudel – Austria
2. Black forest cake – Germany
3. Brownie – United States
4. Cannoli – Sicily
5. Churros – Spain
6. Macarons – France
7. Pastel de nata – Portugal
8. Tiramisu - Italia

Task 3.

1. Baking powder
2. Oven
3. Baking tray
4. Butter
5. Chocolate
6. Spatula
7. Cocoa powder
8. Eggs
9. Flour
10. Mixing bowl
11. Sugar
12. Vanilla extract
13. Whisk

Task 4.

- 1 b Preheat the oven to 350°F (175°C). Grease and flour an 8-inch square pan.
- 2 d Melt 1/2 cup butter in a large saucepan. Remove from heat, and stir in sugar, eggs, and vanilla.
- 3 c Beat in cocoa, flour, salt, and baking powder.
- 4 f Spread batter into the prepared pan.
- 5 e Bake in the preheated oven until top is dry and edges pull away (25–30 mins).
- 6 a Let cool briefly before frosting.
- 7 g To make the chocolate frosting: Combine butter, sugar, cocoa, honey, and vanilla. Stir until smooth.
- 8 h Frost brownies while they are still warm.





Task 5.

1. Preheat
2. Grease
3. Melt
4. Stir
5. Beat
6. Spread
7. Bake
8. Let
9. Combine
10. Frost

Task 6.

1. What temperature does the chef preheat the oven to?
175°C (350°F)
2. Which two ingredients are melted together at the start before adding sugar and eggs?
Butter and chocolate
3. How long does the video suggest baking the brownies?
20 to 25 minutes
4. What visual cue does the chef mention to know the brownies are done?
The top becomes shiny and crackly, and the center is set
5. What two ingredients are used in the frosting that give it a sweet and glossy finish?
Sugar and butter (Note: The video focuses on the brownie itself, not frosting; if frosting is mentioned, sugar and butter are the main glossy ingredients)

