

Projet : Je réalise une recette issue de la gastronomie des « English-speaking countries » en anglais.

Étape 1 : Je découvre les recettes à réaliser lors de la tâche finale. (comprendre des énoncés ou signes isolés :menus etc...)

A. Do you recognize these cakes. Associate their name and the picture.

Carrot cakes – cookies – scones- pancakes

B. How much do you **know** about them?

a. **Read** the following articles and **complete** the grid.

- **Carrot cakes:**

The origins of carrot cake are disputed. Many food historians believe carrot cake originated from Medieval carrot puddings eaten by Europeans. This evolution is said to be originated during the Middle Ages when sugar and sweeteners were expensive for most individuals and often hard to find, so many people used carrots as a substitute for sugar. The popularity of carrot cake was revived in Great Britain because of rationing during the Second World War.

- **Cookies:**

Cookie-like hard wafers have existed for as long as baking is documented, in part because they deal with travel very well, but they were usually not sweet enough to be considered cookies by modern standards. Cookies appear to have their origins in 7th century AD Persia, shortly after the use of sugar became relatively common in the region.^[1] They spread to Europe through the Muslim conquest of Spain. One of the most popular early cookies, which traveled especially well and became known on every continent by similar names, was the jumble, a relatively hard cookie made largely from nuts, sweetener, and water. Cookies came to America through the Dutch in New Amsterdam in the late 1620s. The earliest reference to cookies in America is in 1703.

- **Scones:**

A scone is a single-serving cake, usually made of wheat with baking powder and baked on sheet pans. A scone is often lightly sweetened and occasionally glazed with egg wash. The original scone was round and flat, usually as large as a medium-sized plate. It was baked on a griddle then cut into triangular sections for serving. When baking powder became available, scones began to be the oven-baked, well-leavened items we know today. Modern scones are widely available in British bakeries, grocery stores, and supermarkets. A 2005 market report estimated the UK scone market to be worth £64m, showing a 9% increase over the previous five years.

- **Pancakes:**

Pancakes are ancient food. The word pancakes appears in print as early as 1430. Pancakes may have been around since Neolithic humans cultivated wheat, ground it into flour mixed with bird's egg and goat's milk and poured the batter on a heated rock. It happened before there were pans and long before ovens. The ancient cooks dropped a little gruel on a hot rock of campfire, resulting in thin cakes that were tastier than plain gruel or cakes cooked directly in the embers of the fire. Perhaps because of this ancient lineage, pancakes are associated with rituals in many countries.

Pancakes are an essential part of a classic American breakfast. Pancakes somehow evolved to be exclusively Sunday morning or overnight-guest breakfast food. Since they are easy to make and there are so many different ways to prepare them, pancakes are a favorite's hearty food to cook for a crowd.

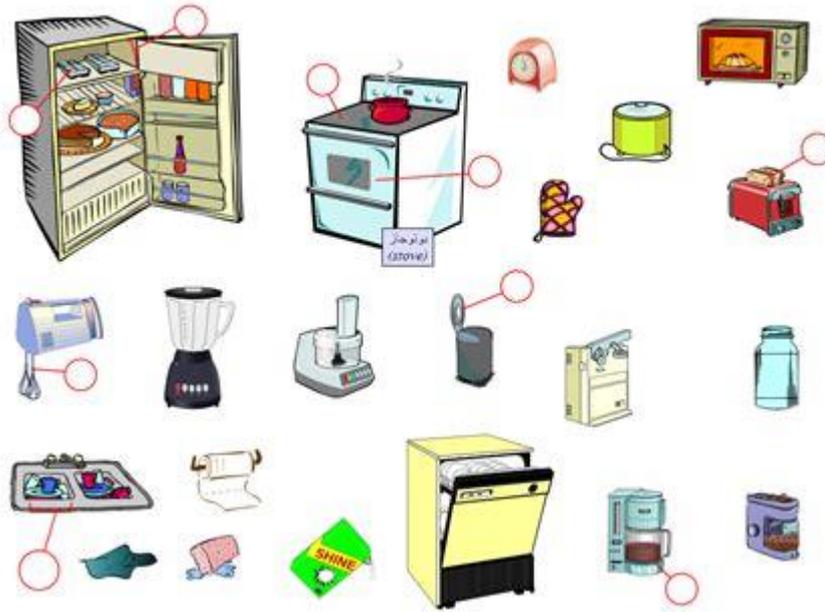
	Carrot cakes	Cookies	Scones	Pancakes
When was it created?				
Where it was created?				
Find the English for:	Sucre: Édulcorants: Substitute:	Cuisson: Se répandre: Voyager:	Blé: Levure: Glacé: Poêle:	Farine: Lait de chèvre: Verser: Four:
Main ingredients in the cake				

b. **Work in pairs.** Can you imagine which ingredients we need to cook them? List them

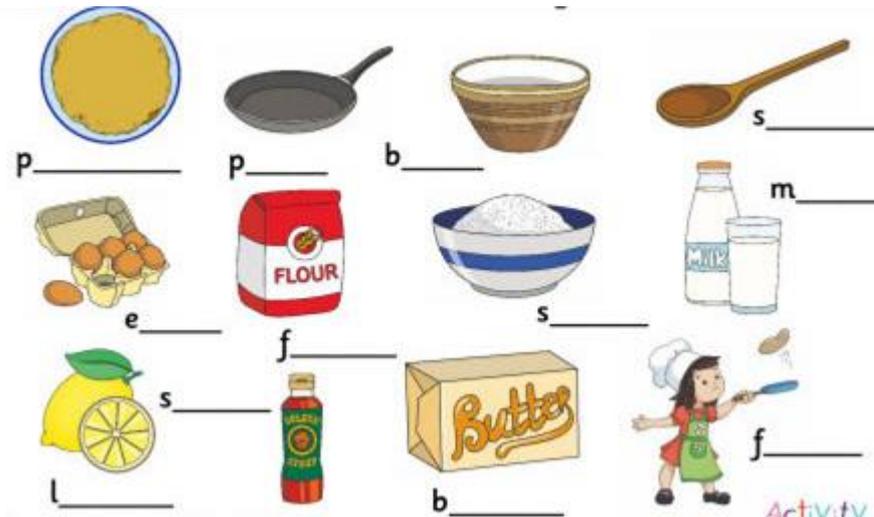
c. **Talk together.** Which one is your favorite? Why?

Etape 2: Je repère et je mémorise les ingrédients et les ustensiles présents dans une cuisine. Je vérifie leur prononciation.

1. **Find** the English words for the following utensils and types of food.



a. sponge	b. coffee maker	c. dishwasher	d. oven mitt	e. blender
f. toaster	g. can opener	h. microwave oven	i. coffee grinder	j. detergent
k. crockpot	l. jar	n. paper towel	o. Mixer	p. refrigerator
q. Can	r. sink	s. food processor	t. timer	



Do you know other utensils or ingredients ?

2. Go to LanguageGuide.org to **check** the **pronunciation** of these words.

In the kitchen I

Food I.

Etape 3: Je m'approprié les recettes choisies. Je **vérifie** que je connais les ingrédients et les ustensiles dont j'ai besoin pour les réaliser. **J'identifie** les étapes.

Choix des groupes qui font les recettes.

Lecture des recettes

Repérer ingrédients et ustensiles

Repérer verbes et associer le verbe au geste

Vidéos des recettes à regarder repérer les verbes proposer 2 manières de travailler selon les profils

Entraînement manipulation

Etape 3: Je m'approprié les recettes choisies. Je **vérifie** que je connais les ingrédients et les ustensiles dont j'ai besoin pour les réaliser. **J'identifie** les étapes.

Pancakes

				
3 eggs	3 tablespoons sugar	3 tablespoons butter or 2 tablespoons margarine , melted	450 g plain flour	3 teaspoons baking powder

Ready in 15 min

Preparation: 5 min

Baking : 10 min

1. In a large bowl, sift together the eggs and sugar.
2. Make a well in the center and pour in the melted butter; mix until smooth.
3. In a large bowl, sift together the flour, baking powder and mix half of it with the egg preparation
4. Pour in the milk, and add the rest of the flour.
5. Heat the pan over a moderate heat, then wipe it with oiled kitchen paper. Ladle some batter into the pan, tilting the pan to move the mixture around for a thin and even layer. Quickly pour any excess batter into a jug, return the pan to the heat, then leave to cook, undisturbed, for about 30 secs. Pour the excess batter from the jug back into the mixing bowl. If the pan is the right temperature, the pancake should turn golden underneath after about 30 secs and will be ready to turn.

Etape 3: Je m'approprie les recettes choisies. Je **vérifie** que je connais les ingrédients et les ustensiles dont j'ai besoin pour les réaliser. **J'identifie** les étapes.
CARROT CAKES

 280 g grated carrots	 3 tablespoons oil	1 teaspoon vanilla extract 	 4 eggs	 3 tea spoons confectioner's sugar
 2 teaspoons baking powder	3 teaspoons cinamon 	2 teaspoons ginger powder 	Chopped nuts 	

Prep 30 m Cook 1 h Ready In/ 2 h

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

1. In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.

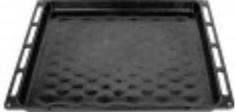
2. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

3. To Make Frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake

Etape 3: Je m'approprie les recettes choisies. Je **vérifie** que je connais les ingrédients et ustensiles dont j'ai besoin pour les réaliser. **J'identifie** les étapes.

SCONES

 500 g butter	25 cl milk 	2 tespoons sugar 	 eggs 1	500g flour 
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Cooking time **10 to 30 mins**

Heat the oven to 220C/425F/Gas 7 210°C (th 6-7).

1. Lightly grease a baking sheet.
2. Mix together the flour and salt and rub in the butter.
3. Stir in the sugar and then the milk to get a soft dough.
4. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/¾in thick. Use a 5cm/2in cutter to stamp out rounds and place on a baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
5. Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes until well risen and golden.
6. Cool on a wire rack and serve with butter and good jam and maybe some clotted cream.

Etape 3: Je m'approprie les recettes choisies. Je **vérifie** que je connais les ingrédients et les ustensiles dont j'ai besoin pour les réaliser. **J'identifie** les étapes.

COOKIES

 170 softened butter	 2 eggs	 170 white sugar	 vanilla	 300g flour
 200g chocolate	 salt	 2 teaspoons baking powder		
				

Cooking time 25 minutes

Preheat oven to 350 degrees F (175 degrees C).

1. Cream together the butter, white sugar until smooth.
2. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda.
3. Add to batter along with salt. Stir in flour, chocolate chips.
4. Drop by large spoonfuls onto ungreased pans.
5. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.