


NAME:

DATE:

STAY AT HOME BUT DO SOME ENGLISH – CHOCOLATE MUGCAKE WITH COOKIES

Recipe:

INGREDIENTS	
1 EGG	
3 TABLESPOON MILK	
2 TABLESPOON OIL	
2 TABLESPOON SUGAR / BROWN SUGAR	
3 TABLESPOON PLAIN FLOUR / WHOLE WHEAT FLOUR	
1 TABLESPOON COCOA POWDER	
½ TEASPOON BAKING POWDER	
3 COOKIES	
PINCH OF SALT	

VOCABULARY			
NEEDS		FOOD	
MUG	Tassa	EGG	Ou
TEASPOON	Cullera petita	MILK	Llet
TABLESPOON	Cullera gran	OIL	Oli
VERBS		SUGAR	Sucre
ADD	Afegir	BROWN SUGAR	Sucre morè
STIR	Remoure	PLAIN FLOUR	Farina
MIX	Barrejar	WHOLE WHEAT FLOUR	Farina integral
GARNISH	Guarnir	COCOA POWDER	Cacau en pols
OTHER		BAKING POWDER	Llevat
DRY INGREDIENTS	Ingredients secs	COOKIES	Galetes
LUMPS	Grumolls	SALT	Sal
		LIQUID INGREDIENTS	Ingredients líquids
		PINCH	Pessic



Method:

STEP 1 – Prepare all the things we need to start the recipe: Ingredients, needs...

STEP 2 – Pick up your mug and put inside all the liquid ingredients: *3 TABLESPOON MILK, 2 TABLESPOON OIL.*

STEP 3 – Add an *EGG* and with a teaspoon or tablespoon give it a stir.

STEP 4 – Add in a few dry ingredients: *2 TABLESPOON SUGAR or BROWN SUGAR, 3 TABLESPOON PLAIN FLOUR or WHOLE WHEAT FLOUR and 1 TABLESPOON COCOA POWDER.*

STEP 5 – Give this a thorough mix and make sure there are not lumps in it.

STEP 6 – Pick up *TWO COOKIES* and break them into small pieces and add it in.

STEP 7 – Add a *PINCH OF SALT* and *HALF A TEASPOON OF BAKING POWDER.*

STEP 8 – Mix this lightly, don't stir it very vigorously and don't break your cookie pieces.

STEP 9 – Put your ***Mugcake*** into a microwave for 2 minutes. Do not put the mug in the middle.

STEP 10 – Garnish your ***Mugcake*** as you like. There is *A COOKIE* left, put it on the top.

ENJOY YOUR CHOCOLATE MUGCAKE WITH COOKIES

