



New Live 6°, Editions Didier

You will need :

One banana, a glass of milk, one teaspoon of sugar, a knife and a mixer.






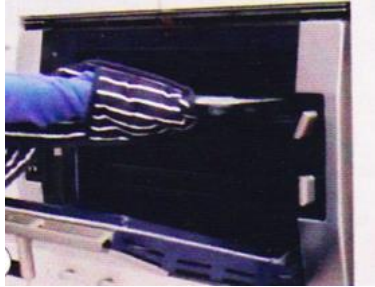

1. Peel the banana
2. Cut the banana in slices with a knife.
3. Throw the slices into the mixer.
4. Pour the glass of milk into the mixer.
5. Add a little sugar. One teaspoon only !
6. Mix everything.
7. Pour the milkshake into the glass
8. Drink it!
It's delicious !



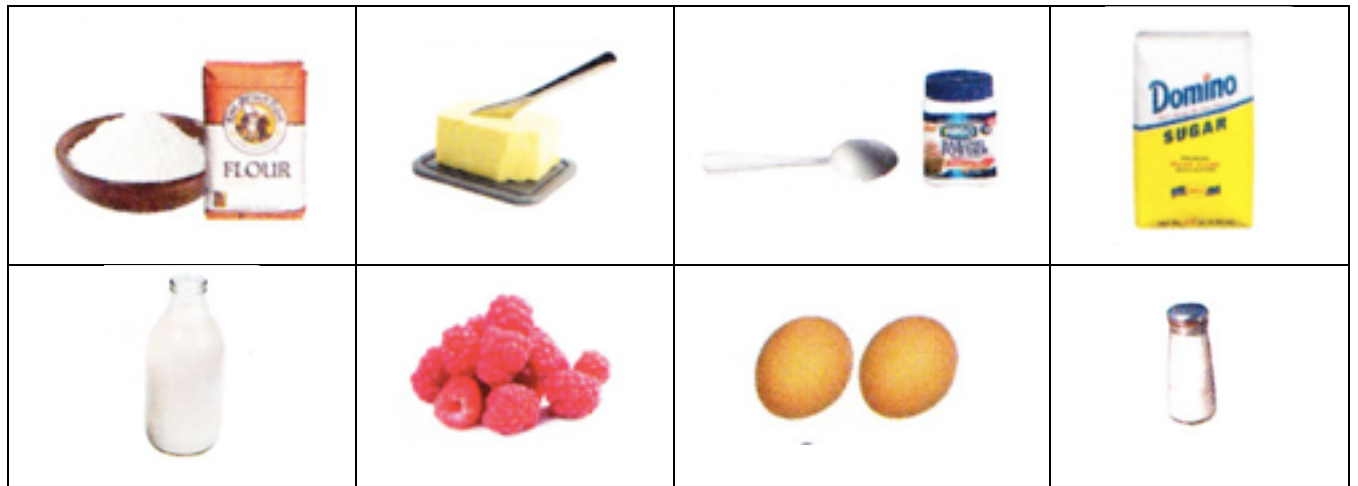
Trouve une phrase pour chacune des images :

Mini carrot cakes

	
	
	
	<p>So English 6°, Editions Hatier</p>

Raspberry muffins



225g raspberries	220 ml milk	85g sugar	2 eggs
115g butter	a pinch of salt	1 tablespoon baking powder	285g flour



I love English for Kids, September 2015, Bayard

Melt the butter in a saucepan. Put the flour, baking powder and salt into a big bowl.

Beat the eggs. Add the butter, sugar, milk and flour to the mixture.

Add the raspberries. Put the mixture into cake cases.

Bake for 25 minutes.

Preheat the oven at 200°C.

Vocabulary : matching



● A saucepan



● Melt

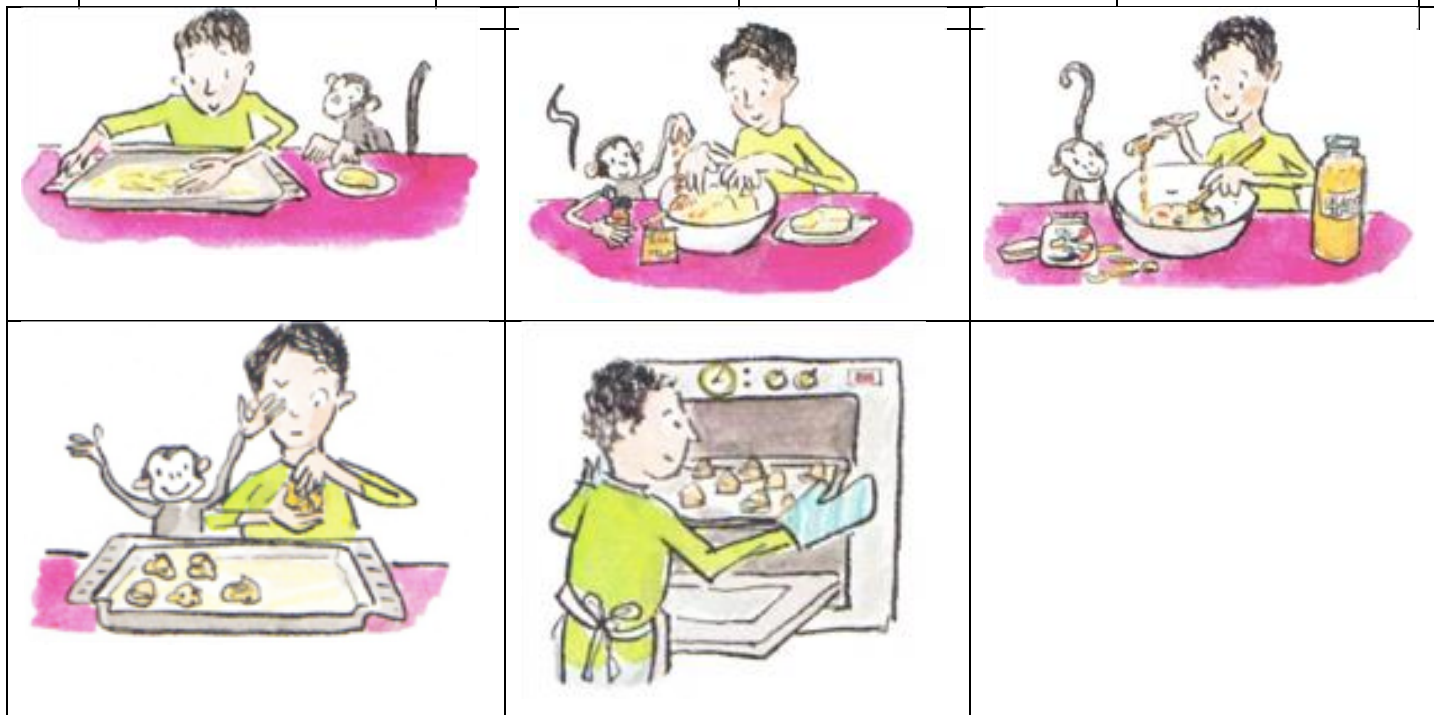
● Preheat

● Bake

Rock cakes



240g flour	120g butter	120g sugar	2 tablespoons baking powder
5 tablespoons orange juice	180g raisins and candied peel	1 tablespoon mixed spice	



I love English for Kids, April 2015, Bayard

Mix the flour, baking powder and mixed spice. Rub in the butter.
Add the sugar, raisins and candied peel and orange juice.
Shape the mixture into small heaps. Put on the baking tray. Sprinkle with sugar.
Bake for 12 minutes.
Preheat the oven at 210°C and grease a baking tray.

Vocabulary : matching



●



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● a baking tray



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● Rub in



●

● Preheat

● Bake










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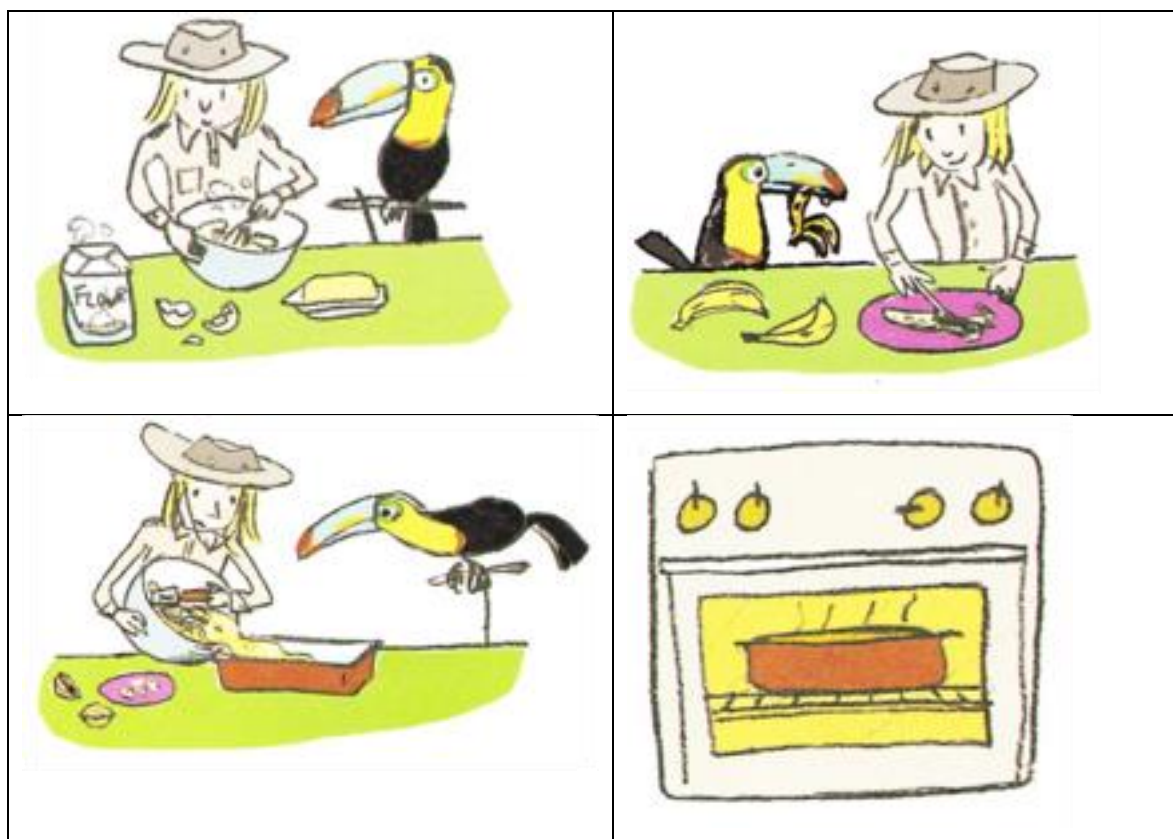
● small heaps

● sprinkle

Banana bread

4 bananas	50g walnuts	110g sugar	2 eggs
75g butter	225g flour	1 tablespoon baking powder	



I love English for Kids, May 2015, Bayard

Beat the butter, sugar, flour, baking powder and eggs together.

Mash the bananas. Add them to the mixture.

Stir in the walnuts. Pour the mixture into cake cases.

Bake for 50 minutes.

Preheat the oven at 200°C.

Vocabulary : matching



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• together



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• Stir in



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• Preheat

• Bake

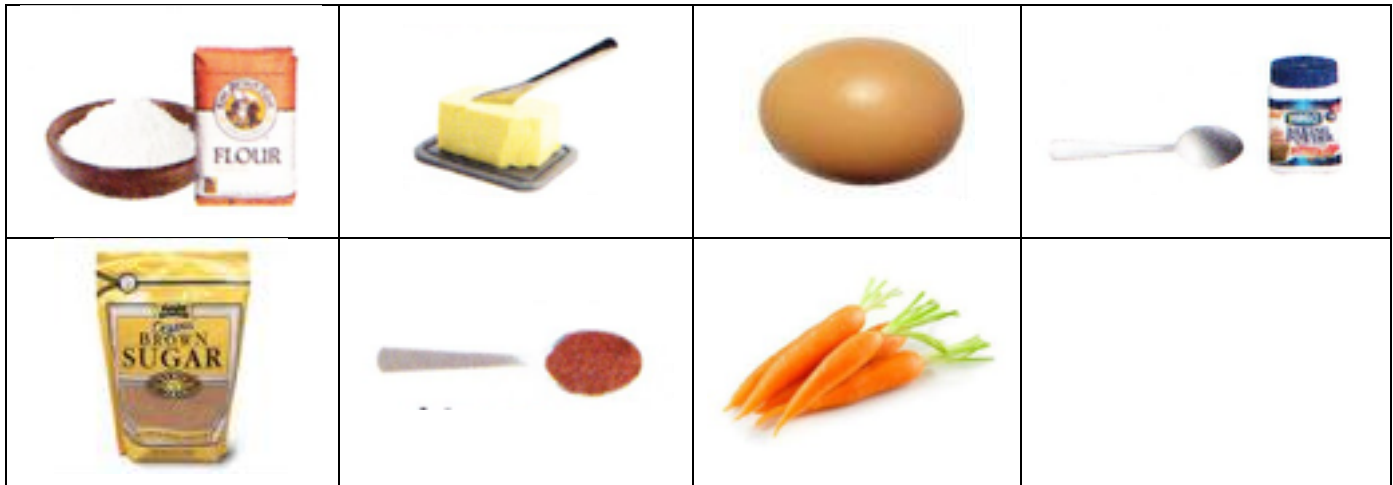


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• Walnuts

• Mash the bananas

Mini carrot cakes



1 egg	100g brown sugar	100g butter	1 teaspoon baking powder.
100g flour	4 carrots	1 tablespoon mixed spice.	



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Mix the sugar, eggs and melted butter.
Add the flour, baking powder and mixed spice.
Peel and grate the carrots. Add them to the mixture.
Put the mixture into cake cases.
Bake for 20 minutes.
Preheat the oven at 170°C.

Vocabulary : matching





● melted butter

● mixed spice

● peel

● bake

● grate

● brown sugar

Compréhension orale/10 pts

A. Ecoute et entoure les ingrédients nécessaires. /5 pts

B. Explique les étapes de la recette en français. /4 pts

1.

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2.

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C. Le résultat: /1 pt











A1. Comprendre des mots familiers.






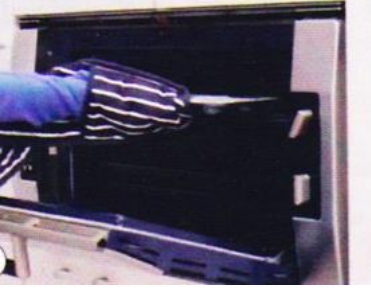



A2. Comprendre les points essentiels d'un message



ANNEXE 1 : fiche aide carrot cakes

	sugar bowl		mix
	pre- heat oven		pour cake cases 2 tablespoons
	beat egg add		put cakes oven

	peel grate carrots	So English 6°, Editions Hatier
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ANNEXE 2 : aide évaluation

 <p>add</p>	 <p>pour</p>	 <p>leave</p>
 <p>peel</p>	 <p>mix</p>	 <p>cut</p>

ANNEXE 3 : fiche évaluation vidéo de la recette.

Lexique /4 pts

Grammaire :/1 pt

Prononciation/intonation :/3 pts

Possibilité de réaliser la recette avec la vidéo : / 2 pts

Compétences

A1. Utiliser des expressions proches des modèles



A1. Lire à voix haute après répétition



A2. Expliquer (ici les étapes d'une recette)

