

Yummy

CHOCOLATE

/ˈtʃɒklət/

COOKIES



**Cook and
improve
your English**



1.Match each picture with the right ingredient



milk

chocolate

brown sugar

flour

soft butter

vanilla liquid

2.You will need the following utensils:



a chopping board



a spoon

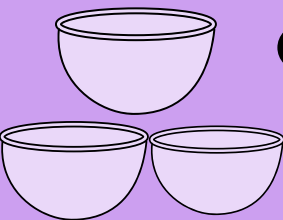


a knife



a tray

gloves



3 bowls



an apron

a silicone spatula

cooking paper



2. Useful vocabulary:

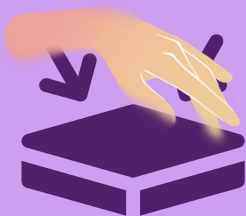


mix



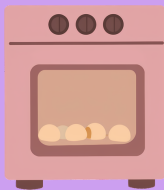
soft = *mou*

smooth = *lisse*



flatten = *aplatir*

bake



add

chop



progressively



3.The recipe

25 minutes



Serving: 5 giant cookies



175g flour

100 g chocolate

125 g butter

40 g brown sugar

1 spoon vanilla liquid

2 spoons milk

1. Mix the soft butter with the sugar until it is smooth. You should use the silicone spatula.

2.Add the flour and mix progressively.

3. Add the vanilla liquid and the milk to the dough and make a big ball with the dough.

4.Chop the chocolate into chunks.

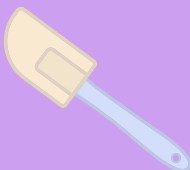
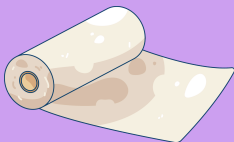
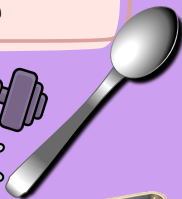
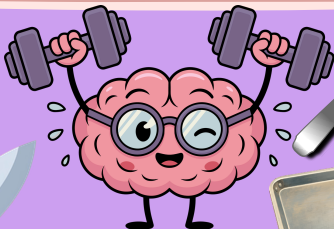
5 Add the chocolate progressively to the dough.

6. Put cooking paper on the tray.

7.Make 5 balls with your hands. Put them on the tray and flatten them.

8..Bake for 15 minutes at 180° in the oven.

**Do you remember
these words?**



**Do you remember
these words ?**

