

American Pastries Recipes – Student Worksheet

ingredients

Read the recipes and find the translations of the following ingredients in English.

levure chimique _____; *œuf* _____; *sel* _____; *sucré* _____;
sucré roux _____; *farine* _____; *noix hachées* _____;
huile végétale _____; *beurre* _____; *myrtilles* _____;
crème épaisse _____; *copeaux de chocolat* _____; *vanille* _____

utensils

Match the words with their translations.

bowl	●	●	four
oven	●	●	plaque de cuisson
tablespoon	●	●	saladier
cookie sheet	●	●	cuillère à soupe

instructions

Match the verbs with their translations.

heat	●	●	cuire (au four)
stir	●	●	déposer
blend	●	●	ajouter / incorporer
combine	●	●	mélanger
drop	●	●	tamiser
bake	●	●	(pré)chauffer
set aside	●	●	laisser reposer / mettre de côté
sift	●		
add	●		

Find the equivalents for the following words or phrases in the recipes.

graissé(e) _____; *non graissé(e)* _____; *pâte* _____;
une douzaine _____; *jusqu'à [ce qu'ils soient] dorés* _____;
petit à petit _____

measures & units

1- In the recipes, find the word or abbreviation for the following quantities.



(250ml)



(teaspoon)



2- Converting temperature units.

Celsius [°C] = ([°F] – 32) x 5/9

example: 72°F = [(72-32) x 5/9] = 22,2 °C

Convert the baking temperatures for both recipes in Celsius degrees.

blueberry muffins: _____°C Chocolate chip cookies: _____°C



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Get ready for the recipes: Adjust the quantities for 8 dozen (96) chocolate chip cookies and 30 blueberry muffins. Complete the grids

Pour 30 muffins aux myrtilles

ingrédients	quantités
<i>farine</i>	5-¾ cups (1,40 litres)
<i>levure chimique</i>	

Pour 4 douzaines de cookies au chocolat

ingrédients	quantités
<i>beurre</i>	
<i>sucre</i>	
<i>sucre roux</i>	

Now, you're ready to try out these two American recipes.

Don't forget to wash your hands first!



Have fun.