

Do You Measure Up?

An ESL lesson in using American measurements in Cooking.
Intermediate Level - High School
Karen White - ESL teacher - Wisconsin Academy

Objectives:

To recognize and be able to use U.S. measuring utensils.

DAY ONE

1. Divide class into teams of 2.
2. Each team has a set of measuring cups and measuring spoons.
3. Explain how to use the measuring cups and measuring spoons.
4. Follow the directions for the Easy Carrot Cake recipe from Cooks.com* using measuring cups and spoons and water.

DAY TWO

1. Divide class into teams of 2.
2. Each team has a set of measuring cups and measuring spoons.
3. Using the measuring cups and measuring spoons and real ingredients follow the directions for the Easy Carrot Cake recipe from Cooks. com.
4. Bake the cakes.
5. Enjoy!

***EASY CARROT CAKE**

Printed from COOKS.COM

CAKE:

2 med. carrots
2 lg. eggs
1 c. sugar
3/4 c. oil
1 tsp. vanilla
1 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
3/4 c. chopped walnuts

FROSTING:

1/2 stick unsalted butter
4 oz. cream cheese
1 tsp. vanilla
1 3/4 c. confectioners sugar

Preheat oven to 325 degrees. Grease and flour a 4x8 loaf pan. Combine flour, baking powder, baking soda, salt and cinnamon; set aside. Shred carrots. Mix together eggs, sugar, oil, and vanilla. Add dry ingredients to mixture. Fold in carrots and walnuts. Bake for 1 hour, or until tester comes out clean. To make frosting, mix together all ingredients until smooth. Cover top and sides of cake and garnish with walnut halves.