

1 Traditional British Christmas desserts: Match the pictures and the words in the box.

Christmas cake • black buns • mince pies • gingerbread



Have you tried any of these traditional British Christmas treats? If not: which one would you like to try? Why?

2 Vocabulary I: Match the words with their definition.

1. flour (/flaʊər/)	a) For example fruit, seeds, root, that add flavour to food.
2. dough (/doʊ/)	b) The yellow part of an egg.
3. egg yolk (/ɛg jɒk/)	c) A powder made from grains, used for baking.
4. spices (/ˈspɑːsɪz/)	d) A mixture of flour, water, sugar and a bit of salt.

3 Vocabulary II: Write the numbers of the pictures next to the phrases below.



- mix the spices     add flour     beat an egg yolk     preheat the oven     roll out the dough

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4 Read the recipe for mince pies. Three steps have gotten mixed up!  
Can you add them to the recipe again?

**How to Make Mince Pies**

**Instructions:**

1. Mix the flour and the sugar in a bowl.
2. Cut the cold butter into small pieces and add it to the bowl.  
Mix the butter into the flour until it looks like breadcrumbs.
3. \_\_\_\_
4. Wrap the dough in plastic wrap and chill it in the fridge for about 30 minutes.
5. Preheat the oven to 190° C.
6. \_\_\_\_
7. \_\_\_\_
8. Bake for 20-25 minutes until golden brown.  
Let them cool, then enjoy your delicious mince pies!

**Ingredients:**

- 225 grams of flour
- 50 grams of sugar
- 110 grams of cold butter
- 1 egg yolk
- cold water
- dried fruit, spices and nuts for filling



- a) Spoon the filling into each circle, then roll out more dough for the tops and place them on the filling.
- b) Roll out the dough and cut circles to fit into a muffin tin.
- c) Add one egg yolk and a little cold water. Mix until you have a soft dough.

Read the recipe again and underline all the cooking verbs. Then fill the gaps.

1. \_\_\_\_\_ one egg yolk
2. \_\_\_\_\_ out the dough
3. \_\_\_\_\_ in the fridge
4. \_\_\_\_\_ the filling into the muffin tin
5. \_\_\_\_\_ for 20-25 minutes.

5 What's your favourite Christmas treat? Write notes. Then, tell a partner how to prepare your favourite snack.

You need.... Add.... Mix....

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6 Watch a video to learn more about typical British Christmas treats. Search for black buns, mince pies, or gingerbread online. How do you prepare the Christmas treat? Which one would you like to try? Why? Report to the class in your next lesson.

**Key**

**1**

1 gingerbread 2 mince pies 3 Christmas cake 4 black buns

**2**

1c 2d 3b 4a

**3**

1 beat an egg yolk 2 roll out the dough 3 preheat the oven 4 add flour 5 mix the spices

**4**

Instructions:

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6. Roll out the dough and cut circles to fit into a muffin tin.
7. Spoon the filling into each circle, then roll out more dough for the tops and place them on the filling.
8. Bake for 20-25 minutes until golden brown.

Let them cool, then enjoy your delicious mince pies!

3c 6b 7a

1. add 2. roll 3. chill 4. spoon 5. bake

**5/6**

Students' own answers.