

Are Vou Recipe

Listen to me. Eyes on me.



Mom's Homemade Chocolate Chip Cookies



Lesson Structure

- Learning Objective
- Warm-up
- Reading Preparation—Vocabulary
- Genre
- Fast Reading
- 6 Wrap-up



You are going to read an article called "Mom's Homemade Chocolate Chip Cookies." In the article you will learn:



Genre

Magazine article



Key Words and Phrases

grease, beat, fluffy, stir in, baking powder, dough, crunchy, vanilla essence



Warm-up 01:00

Tick the ingredients that can be used for making chocolate chip cookies.







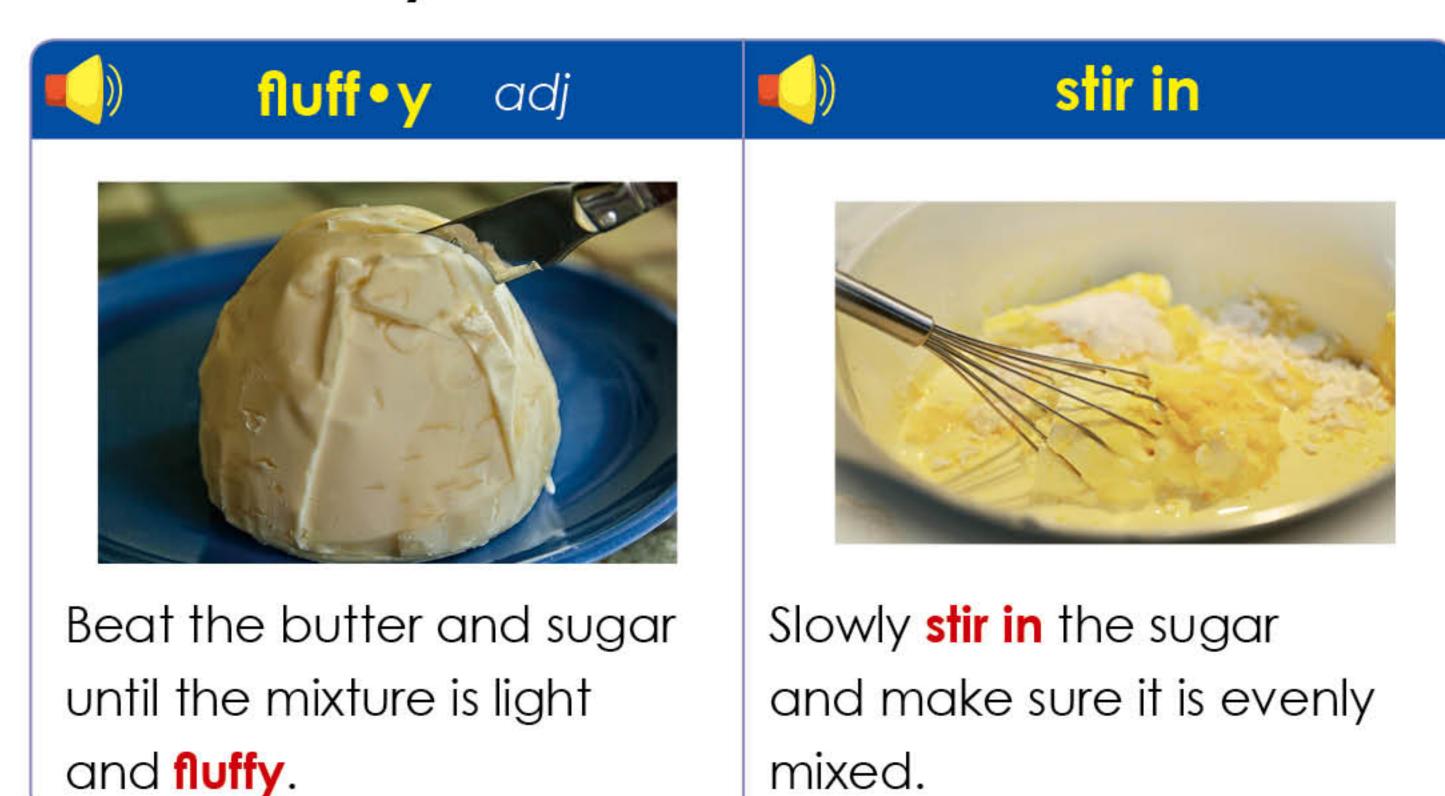
Learn and say.



Use a key word to make a sentence:



Learn and say.



Use a key word or phrase to make a sentence:



Learn and say.



bak•ing powder



dough n



Baking powder is used for increasing the volume of baked goods.



We put more butter in the dough for kids' pizza.

Use a key word or phrase to ask a question:



Learn and say.



crunch•y adj



vanilla essence



Mom made these **crunchy** ginger man cookies for Christmas.



A few drops of vanilla essence will make the cookies more tasteful.

Explain a key word or phrase in your own words:





Genre

01:00

Have you ever noticed that there are more photos and pictures in magazines than in other publications? These photos and pictures are called **illustrations**. They show us the main information the author wants to inform us about.





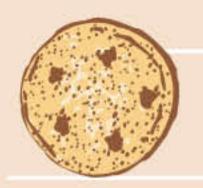
Fast Reading 02:00







What information can you get from this illustration?



Intro

If you love baking like I do, and if you are more of a "sweet tooth" person, you will surely love this recipe.

So don't worry about looking for cookie recipes anymore! This is straight from my mom's secret cookbook: The Homemade Chocolate Chip Cookie Recipe.

Fast Reading 02:00



Ingredients



- 100 g brown sugar
- 125 g unsalted butter
- 1 egg
- 1½ teaspoons of vanilla essence
- ½ teaspoon of salt
- 225 g flour (plus 2 teaspoons of baking powder
- 200 g chocolate chips





















What ingredients are needed to make the cookies?

Fast Reading 03:00



Method



- 1. Preheat the oven to 200°C. Grease a cookie tray and set it aside.
- 2. Place the butter and sugar into a mixing bowl. Beat them until they are light and fluffy.
- 3. Beat in the egg and vanilla essence.
- 4. Slowly stir in the flour, baking powder, and salt.



How can these illustrations help us in reading?





Fast Reading 02:00



Method



- 5. Now it's time to throw in all that lovely chocolate. Be sure to stir it in well, so it is evenly mixed into the cookie dough.
- 6. Next, start shaping the dough into around 4 cm x 4 cm cookies. Place the cookies on the tray, but not too close together.





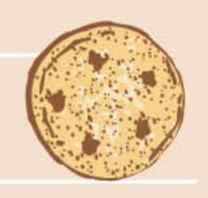
Can you tell which illustration shows Step 5? Circle and describe it.



Fast Reading 03:00



Method



- 7. Bake the cookies for 7-10 minutes until they turn golden. They should be crunchy on the outside and a little soft in the center.
- 8. Remove the cookies from the oven and leave them to cool on a rack for a few minutes before serving.



How can we tell if the cookies are ready or not?







Pre-time: 10 minutes

Cook time: 10 minutes

Total time: 20 minutes

Eating time: Less than 1 minute!

Tips:

If you cannot find chocolate chips, just buy regular chocolate and chop it into small chunks!



How long does it take to make the cookies?



Wrap-up 01:00

Gan Do L

Today we read a magazine article about homemade chocolate chip cookies.

Genre

A feature of a magazine article:

 Illustrations (photos and pictures)

Key Words and Phrases

- grease
- beat
- fluffy
- stir in
- baking powder
- dough
- crunchy
- vanilla essence

