

## WEEK 14. FRENCH BAKING ACTIVITY. Week beg. 29th June 2020.

Reliez les mots de vocabulaire, puis suivez les instructions pour créer des *madeleines*. Match up the words, then follow the instructions to create *madeleines* (French cupcakes).

Popular French snack-size cakes are "madeleines"- they are usually shell-shaped, and various flavours can be added. Why not have a go at baking your own? In France you would use a shell-shaped baking tray, but you can use regular cupcake cases- it will taste just as delicious!! Follow the BBC website recipe online, or simply follow this printout.

<https://www.bbc.co.uk/bitesize/topics/z7ts3dm/articles/zkkrcqt>

**Reliez le vocabulaire.** Match up the vocabulary.

- Des oeufs
- Du sucre
- De la farine
- Du citron
- De la levure
- Du beurre
- Un four
- La pâte
- Mélanger
- Fouetter
- Faire cuire
- Faire refroidir
- To whisk
- **Plain** flour
- The dough
- Sugar
- To bake
- Butter
- To let something cool down
- Baking powder
- An oven
- Lemon
- Mix
- Eggs

Bon appétit!!

(Si vous ne mangez pas de gluten, essayez cette recette française: *gluten free* version: <https://www.youtube.com/watch?v=RI6GcYZIo8I> )

## What is a madeleine?

Madeleines are small French cakes (**les gâteaux**) in the shape of a shell, often eaten with a coffee (**un café**) in the morning or for afternoon tea (**le goûter**). They are believed to come from Commercy in Lorraine in the late 18th Century. A young (**jeune**) maid followed her grandmother's recipe for King Stanislas at Commercy Castle (**Château de Commercy**).



### Ingredients:



- 2 eggs (**des œufs**)
- 100g caster sugar (**du sucre**)
- 100g plain flour (**de la farine**)
- Juice and zest of 1 lemon (**du citron**)
- ½ tsp of baking powder (**de la levure**)
- 100g butter (**du beurre**), melted

### Method :



**Important note:** This recipe uses a hot oven so make sure you ask an adult to help you.

You will need a baking tray. If you don't have a shell-shaped tray, use a standard cupcake baking tray instead.

