

Jonathan's Brownie Recipie

When times are hard, we all need good food, and there is nothing better than some delicious, soft and rich chocolate brownies to help with that.

The recipe below is my favourite, a mixture of different recipies I have tried over the years. But be aware – you need to solve some puzzles to get the full recipe!



Ingredients

Below are the ingredients you need to make these brownies, but some of all the words are all mixed up. Try to solve the puzzle! If it is too difficult, there are pictures to help.

130g rtuteb, melted



260g etwih gsura



65g ocoac rowdpe

4 gges



200g rlouf

½ teaspoon kbangi rowdpe

½ teaspoon tlsa



Method

Below are the steps that you need to follow to make your brownies. Unfortunately, however, there are some important verbs missing. Look at the verbs below. First, match them with the meanings, and then try to put them in the right place.

Combine Spread Preheat Grease Cool Bake Insert Melt

- *Cover with butter*
- *To cook a cake in an oven*
- *To mix*
- *To make something hard into a liquid (by heat)*
- *To put something all over (like butter on bread)*
- *Leave something hot until it is colder*
- *To put in*
- *Warm up before starting*

Step 1

_____ the oven to 175 degrees C

Step 2

_____ a 9x13-inch pan.

Step 3

_____ your butter in the microwave

Step 4

_____ the melted butter, sugar, cocoa powder, vanilla, eggs, flour, baking powder, and salt.

Step 5

_____ the batter into the prepared pan.

Step 6

_____ in preheated oven for 20 to 30 minutes

Step 7

_____ a knife into the middle of the brownies. If the knife comes out clean, they are cooked. If it is dirty, cook them for a bit longer.

Step 8

Put the brownies somewhere to _____. Cut and eat once they are a safe temperature.

When you are finished, be sure to take a photo and share it on the school facebook page!

