



Cake in a Mug

Title: *Mastering Arabic 2*

Unit number: 6

Topic: Food measures and understanding recipes

Aim: To follow Arabic instructions

Materials needed:

- Ingredients for mug cakes (see attached recipe)
- One or more microwave oven
- Large mug/fork/dessert spoon/teaspoon (one per student/per group)
- Print-outs of recipe (one per student/per group)

This activity is not for the faint-hearted, but it is a great way to put language into action and always hugely popular. It makes a fantastic end-of-term treat or mini-celebration. The mug cakes only take 3-4 minutes in a microwave to cook and the students have something edible to enjoy at the end (they can be surprisingly good). If you have a small group of students each one can cook their own cake, taking it in turns at the microwave. A larger class might need to cook in groups. Either way it's more fun if you allow students to work out the recipe in groups. Allow a whole lesson for the activity. The key is in the preparation (see Steps 1 and 2). It's also better if you can try the recipe yourself first to judge how long to cook the cake as microwaves vary.

Step 1

- ✓ Complete Unit 6 of *Mastering Arabic 2*, including the recipe on page 107. Make sure students recognise the key instructions.
- ✓ The lesson before the activity, bring in some examples of the ingredients (e.g. flour, chocolate powder, baking powder, etc.), or show pictures of the items.
- ✓ Teach/revise the Arabic for all the ingredients and also measures (e.g. ملعقة/ملاعق).

Step 2

- ✓ Tell the students that they will need some things

for the next lesson and give them what they need in English and/or Arabic (including ingredients and utensils). Emphasise the mug must be large. Don't show the students the recipe at this point.

- ✓ Bring in one or more microwave ovens yourself in time for the cooking lesson.

Step 3

- ✓ At the beginning of the lesson, make sure all the students/groups have their ingredients and utensils ready.
- ✓ Hand out the recipes and explain that they are going to cook a cake in a mug from an Arabic recipe. You are not going to help them and they must work out the correct measures and method for themselves.

Step 4

- ✓ The groups then go about cooking their cakes. Try not to tell them what to do and suggest instead that they consult each other if they are unsure.
- ✓ Whenever a student or group is ready, they can queue up to use the microwave. The microwave should be on maximum but watch out for cakes spilling over. The mug should be only about half full before cooking.
- ✓ Remove and eat with forks!

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كعكة في فنجان كبير

المقادير

* ٤ ملاعق دقيق

* ٤ ملاعق سكر

* ملعقة شاي مسحوق الخبز

* ٢ ملاعق مسحوق شوكولاتة

* بيضة صغيرة

* ٣ ملاعق حليب

* ٣ ملاعق زيت

التحضير

١ ضَعُوا الدقيق والسكر ومسحوق الخبز في الفنجان.

٢ أضيفوا مسحوق الشوكولاتة وإخلطوا.

٣ أضيفوا البيضة وإخلطوا.

٤ أضيفوا الحليب والزيت وإخلطوا.

٥ ضَعُوا الفنجان في وَسْطُ الفُرن.

٦ أَطْبُخُوا لِثَلَاثِ أَوْ أَرْبَعِ دَقَائِقِ.

