

Wednesday 27th January

L.O. To use imaginative
description.

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This morning we are going to write the introduction to our recipe! We want to grab the readers attention and make them think this is the best cake in the whole recipe book to make.

Have a look at a few examples...

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Top this classic carrot cake with moreish icing and chopped walnuts or pecans. Serve as a sweet treat with a cup of tea any time of the day.

If you know someone who likes bakewell tart, then they will just love this cake - it's full of almond flavour and sandwiched with cherry jam



Master the chocolate cake with an airy, light sponge and rich buttercream filling. It's simple enough for an afternoon tea but special enough for a party too

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First we need to write the title. Choose two adjectives to go in the gap, don't forget a comma inbetween.

How to make.....,.....carrot cake.

tasty

soft

tempting

delicious

creamy

sweet

divine

irresistible

light

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This is what we're aiming for...

Have you ever wanted to make the most delicious, irresistible cake which would tempt anyone's taste buds?

Then follow this simple recipe to make a light, moist cake finished with luxurious swirls of buttercream. Everyone will love this homemade treat!

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Use the next few slides to give you lots of ideas for your sentences. You'll probably write 2 or 3 sentences. Always read back through what you've written to check it makes sense and check your captial letters and punctuation.

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How you ever wanted to make...

the most...

delicious sweet tasty soft

tempting scrumptious irresistible

an utterly divine cake

made with the finest ingredients.

a sensational, fluffy cake that everyone will love.

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finished with swirls of the most delicious buttercream.

finished with iced carrots,

this irresistible cake will taste even better than it looks!

Then follow this simple recipe.

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Serving suggestion:



The perfect A delightful

A wonderful A delicious

..... cake to serve for
afternoon tea!
a family treat!
a party!

Now add a picture and list the ingredients ready to write your instructions underneath tomorrow.



Ingredients:

Cake:

225g Self-raising flour
2 level teaspoons baking powder
150g light muscovado sugar
150g grated carrots
2 large eggs
150ml sunflower oil

Optional:

50g walnuts
2 ripe bananas mashed

For the topping:

175g full fat cheese
50g softened butter
100g sifted icing sugar
A few drops of vanilla extract.