Everyday English for ESL

Lesson 5 — Cookie Recipe

1. Video Transcripts
2. Language Notes
3. Word List
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Hello, and welcome to Kim’s Kitchen.

Today, I’m going to show you a simple recipe for cookies.

Let’s start with the ingredients. You will need three cups of flour, one and a half teaspoons of baking powder, eight ounces of butter, one and a half cups of sugar, and one egg.

First, mix the flour and baking powder in a bowl.

Then, in another bowl, mix the sugar and butter. Next, add the egg, and blend in the mixture from the first bowl.

Finally, use a wooden spoon to put balls of the cookie dough onto a baking tray, and bake in the oven for ten minutes.

Allow the cookies to cool for a few minutes — but don’t eat them all at once!

It has been said that England and America are two countries divided by a common language, and much has been written about words that are chiefly used in one country or the other (for instance, eggplant in the US and aubergine in the UK). However, there are also words that exist in both countries but have a different meaning depending on which side of the Atlantic you are on.

The word ‘cookie’ is a good example. In the UK, a cookie is a soft, moist biscuit. British cookies tend to be bigger and more substantial than a British biscuit. In the US, however, the word ‘cookie’ covers both what the British would call a biscuit and a cookie.

The word cookie comes from the Dutch koekje, meaning ‘little cake’, and could have been popularized in the US due to early Dutch colonization, though we don’t know for sure.

Cookies are made in a wide variety of styles, using a range of ingredients including sugars, spices, chocolate, butter, peanut butter, nuts, or dried fruits. Some cookies are soft and others hard. The softness of the cookie depends on how long it is baked.

Now, what sort of cookie would you like with your tea?

- How well can you cook?
- What things can you cook?
- Where do you find your recipes?
- What is your favorite recipe?
- What’s your opinion of TV cookery programmes?
1. **Recipe** is pronounced ‘ressipy’ (/ˈrɛsəpi/ in phonetic transcription).
2. **Let’s** is the short form of ‘let us’, the first person plural imperative. We only use ‘let us’ in very formal situations: *Let us pray*. However, we often use ‘let’s’ to make suggestions which include ourselves: *Let’s go to the cinema tonight.*
3. A **teaspoon** is a small spoon used for eating, for adding sugar to tea or coffee, or, when cooking, for adding small amounts of a liquid or powder. A teaspoon (or teaspoonful) is also the amount of food or liquid that a teaspoon holds: *Add one teaspoon(ful) of sugar to the mixture.*
4. **First, Then, Next, and Finally** are examples of sequencing words. They are used to show the order in which something is done.
5. **Dough** rhymes with ‘go’. The letter combination ‘ough’ can be pronounced in at least eight different ways in English!
6. You **bake** bread and cakes but you **roast** meat in the oven.
7. **It has been said** is an Impersonal Passive. In English, the Impersonal Passive is commonly used with verbs of perception (e.g., say, think, know). Example: *They say that women live longer than men.* ⇒ *It is said that women live longer than men.*
8. This famous remark is generally attributed to the Irish playwright George Bernard Shaw, though it is not found in any of his published works.
9. **Much has been written** is a passive sentence (‘written’ is the past participle of the irregular verb ‘to write’). The active equivalent would be ‘People have written a lot of things …’. How many other passives can you find in the text?
10. **Chiefly** is a synonym for ‘mainly’ or ‘mostly’.
11. **For instance** means the same as ‘for example’.
12. Note that we say **both** and never ‘the both’: *Which one do you prefer? — I like both.*
13. Britain and America are separated by the Atlantic Ocean.
14. **Moist** means ‘slightly wet’. It is often used to describe cakes: *The moist texture of cakes comes from the ingredients used, the method of preparation, and the baking time and temperature.*
15. **Dutch** is the adjective for the Netherlands, also known as Holland. Do not use it to describe things or people from Germany, which are German!
16. **Due to** means the same as ‘as a result of’ or ‘because of’: *The game was postponed due to the weather.*
17. The conjunction **though** rhymes with ‘go’, and means the same as ‘although’ (= even if).
18. Note that we say ‘depends on’ (not ‘of’).
19. **How long** here refers to the length of time. It can also refer to size: *How long is your swimming pool?*
20. **Tea** can be a drink or a meal. Here it’s the drink.
### Word List

<table>
<thead>
<tr>
<th>Term</th>
<th>Definition</th>
</tr>
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<tbody>
<tr>
<td>Atlantic</td>
<td>short for the Atlantic Ocean</td>
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<tr>
<td>aubergine</td>
<td>a vegetable with a smooth, shiny, dark purple skin (BrE)</td>
</tr>
<tr>
<td>bake</td>
<td>to cook things like bread, cake, or biscuits in an oven</td>
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<tr>
<td>baking powder</td>
<td>a white powder used in cooking for making cakes rise while they are baking</td>
</tr>
<tr>
<td>baking tray</td>
<td>a flat metal sheet on which food may be cooked in an oven</td>
</tr>
<tr>
<td>biscuit</td>
<td>a small flat dry cake that is usually sweet and round (BrE)</td>
</tr>
<tr>
<td>blend (v)</td>
<td>to mix together completely</td>
</tr>
<tr>
<td>bowl</td>
<td>a round, open container used for holding food</td>
</tr>
<tr>
<td>butter</td>
<td>a soft, yellow food made from milk</td>
</tr>
<tr>
<td>colonization</td>
<td>taking control of another country and sending people to live there</td>
</tr>
<tr>
<td>cookie</td>
<td>the American word for ‘biscuit’; a soft, moist, round biscuit (BrE and AmE)</td>
</tr>
<tr>
<td>cool (v)</td>
<td>to become colder or less hot</td>
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<tr>
<td>cup</td>
<td>a small container with a handle that you drink from</td>
</tr>
<tr>
<td>dough</td>
<td>a mixture of flour and water used for making bread, cakes, etc.</td>
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<tr>
<td>Dutch</td>
<td>relating to the Netherlands (also known as ‘Holland’)</td>
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<tr>
<td>egg</td>
<td>a round object with a shell that a female bird produces and is used for food</td>
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<tr>
<td>eggplant</td>
<td>a vegetable with a smooth, shiny, dark purple skin (AmE)</td>
</tr>
<tr>
<td>flour</td>
<td>a white powder made from grains used for making bread, cakes, pasta, etc.</td>
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<tr>
<td>hard</td>
<td>firm, solid, not easy to break</td>
</tr>
<tr>
<td>ingredient</td>
<td>one of the things you use to make a particular food</td>
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<tr>
<td>kitchen</td>
<td>a room where you prepare and cook food</td>
</tr>
<tr>
<td>meaning</td>
<td>what a word expresses</td>
</tr>
<tr>
<td>mix (v)</td>
<td>to combine two or more substances</td>
</tr>
<tr>
<td>mixture</td>
<td>a combination of two or more different things</td>
</tr>
<tr>
<td>moist</td>
<td>slightly wet</td>
</tr>
<tr>
<td>nut</td>
<td>the fruit of some trees that has a hard shell and an inside part you can eat</td>
</tr>
<tr>
<td>ounce</td>
<td>a unit of weight equivalent to 28 grams</td>
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<tr>
<td>oven</td>
<td>the part of a cooker which has a door and is used for baking or roasting food</td>
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<tr>
<td>peanut butter</td>
<td>a thick, soft mixture made from peanuts that you spread on bread</td>
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<tr>
<td>popularize</td>
<td>to make popular</td>
</tr>
<tr>
<td>range</td>
<td>a number of different things that are of the same general type</td>
</tr>
<tr>
<td>recipe</td>
<td>a set of instructions for how to cook something</td>
</tr>
<tr>
<td>simple</td>
<td>easy, basic</td>
</tr>
<tr>
<td>soft</td>
<td>not hard or firm</td>
</tr>
<tr>
<td>softness</td>
<td>the quality of being soft</td>
</tr>
<tr>
<td>spice</td>
<td>a substance made from a plant that adds flavour to food</td>
</tr>
<tr>
<td>spoon</td>
<td>an object used for eating or serving food</td>
</tr>
<tr>
<td>substantial</td>
<td>large or big in size or amount</td>
</tr>
<tr>
<td>tea</td>
<td>a drink made by pouring hot water on dried leaves</td>
</tr>
<tr>
<td>teaspoon</td>
<td>a small spoon used for adding sugar to tea, eating yoghurt, etc.</td>
</tr>
<tr>
<td>variety</td>
<td>a lot of different types</td>
</tr>
<tr>
<td>wide</td>
<td>including many different things</td>
</tr>
<tr>
<td>wooden</td>
<td>made of wood (the material that comes from a tree)</td>
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</tbody>
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#### Lesson 5: Cookie Recipe

- **Ingredients:**
  - 1 cup peanut butter
  - 3/4 cup butter
  - 1 cup sugar
  - 2 eggs
  - 3 cups flour
  - 1 tsp vanilla extract
  - 1 tsp baking powder
  - 1/2 tsp baking soda
  - 1/2 tsp salt

- **Instructions:**
  1. Preheat oven to 350°F.
  2. In a large bowl, cream together peanut butter, butter, sugar, eggs, vanilla, baking powder, baking soda, and salt.
  3. Stir in flour until well combined.
  4. Roll dough into balls and place on a baking sheet lined with parchment paper.
  5. Bake for 10-12 minutes or until edges are lightly golden.

- **Simple, easy, basic recipe:**

**Recipe for Moist, Round Biscuit:**
- Made of wood (the material that comes from a tree)
LANGUAGE EXERCISES

A. MATCH THE WORDS WITH THE PICTURES

bowl   cup   teaspoon   cookie   egg   sugar   cook   kitchen
cooker   recipe   biscuit   oven   flour   dough   butter   tray

1  2  3  4  5  6  7  8  9  10  11  12  13  14  15  16
B. TRUE OR FALSE?

1. The eggplant and the aubergine are two different vegetables.
2. In Britain, not all biscuits are cookies.
3. The word ‘cookie’ originated in the Netherlands.
4. All cookies contain chocolate and nuts.
5. The longer a cookie is baked, the harder it is.

C. CHOOSE THE CORRECT WORD

It has been (1) said/told that England and America are two countries (2) divided/dividing by a common language, and much has been (3) wrote/written about words that are chiefly (4) used/using in one country or the other (for instance, eggplant in the US and aubergine in the UK). There are also words that exist in (5) both/the both countries but have a different meaning (6) dependent/depending on which side of the Atlantic you are on.

The word ‘cookie’ is a good example. In the UK, a cookie is a soft, moist biscuit. British cookies (7) tend/tendency to be bigger and more substantial (8) as/than a British biscuit. In the US, (9) however/therefore, the word ‘cookie’ covers both (10) what/that the British would (11) say/call a biscuit and a cookie.

The word cookie comes from the Dutch koekje, (12) means/meaning ‘little cake’, and (13) could/should have been popularized in the US due to early Dutch colonization, (14) even/though we don’t know for sure.

Cookies are (15) made/making in a wide variety of styles, (16) used/using a range of ingredients (17) included/including sugars, spices, chocolate, butter, peanut butter, nuts, or dried fruits. Some cookies are soft and (18) other/others hard. The softness of the cookie depends on how long it is (19) baked/baking.

Now, what sort of cookie (20) will/would you like with your tea?
EVERYDAY ENGLISH LESSON 5 — COOKIE RECIPE

ANSWER KEY

A. MATCH THE WORDS AND PICTURES

1. oven 9. sugar
2. biscuit 10. butter
3. recipe 11. cup
4. cook 12. teaspoon
5. dough 13. cookie
6. cooker 14. kitchen
7. bowl 15. flour
8. egg 16. tray

B. TRUE OR FALSE?

1. FALSE — they are two words for the same vegetable
2. TRUE — a cookie is one type of biscuit in Britain
3. TRUE — Dutch is the adjective of nationality corresponding to the Netherlands
4. FALSE — chocolate and nuts are only sometimes used as ingredients in cookies
5. TRUE — if you like your cookies to be hard, you should cook them a bit longer

C. CHOOSE THE CORRECT WORD

1. said 11. call
2. divided 12. meaning
3. written 13. could
4. used 14. though
5. both 15. made
6. depending 16. using
7. tend 17. including
8. than 18. others
9. however 19. baked
10. what 20. would
EVERYDAY ENGLISH LESSON 5 — COOKIE RECIPE

CROSSWORD

Across
1 The art or practice of cooking (7)
5 Sweet substance added to food or drinks (5)
7 Water contains ____ calories (4)
8 Apple ____ is a popular dessert in the US (3)
9 White powder used to make bread, cakes, etc. (5)
10 British English for American cookie (7)
15 Easy to do (6)
18 We ____ all our own vegetables (4)
20 The number of calories in a cup of blackberries (5)
22 You need one for the cookie recipe (3)
23 The opposite of 'soft' (4)
24 Round container used for eating, preparing or serving food (4)
25 American biscuit (6)
26 Maize (4)
27 Room for cooking (7)
30 Solid yellow food made from cream (6)
32 Next, ____ the egg and mix thoroughly (3)
33 Cook in hot oil in a pan (3)
34 Alcoholic drink made from grapes (4)
35 This vegetable will make your eyes water (5)

Down
1 Container used for drinking or measuring (3)
2 Appliance used for cooking food (4)
3 Set of instructions for preparing a particular food (6)
4 List of food available in a restaurant, café, etc. (4)
5 Butter becomes ____ at room temperature (4)
6 ____ Housekeeping is a women's magazine with recipes (4)
7 No longer hot (4)
8 Things you need to make a particular dish (11)
9 This recipe ____ only two ingredients (4)
14 Mixture of flour, water, and fat (5)
16 Combine two or more ingredients (3)
17 Hens ____ eggs (3)
19 Made of wood (6)
21 Utensil used for eating, serving, or preparing food (5)
24 To make bread, cakes, etc. using an oven (4)
26 I hope your hands are ____! (5)
28 Flat object used for carrying plates or food (4)
29 I ____ pizza for lunch (3)
30 Small, round cake (3)
31 Round metal container used for cooking (3)
WORD SEARCH

Add
Bake
Biscuit
Bowl
Butter
Cookery
Cookie
Cool
Cup
Dough
Egg
Flour

Hard
Ingredients
Kitchen
Mix
Oven
Recipe
Simple
Soft
Spoon
Sugar
Tray
Wooden