

## 2 A sweet finish: 3 classic American desserts

### Carrot cake



#### For the cake

- 2 cups white sugar
- 3/4 cup vegetable oil
- 3 eggs
- 1 teaspoon vanilla extract
- 3/4 cup buttermilk (or 1 yoghurt)
- 2 cups grated carrots
- 1 cup flaked coconut
- 1 (15 ounce) can crushed pineapple, drained
- 2 cups flour
- 2 teaspoons baking soda (or baking powder<sup>2</sup>)
- 2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1 cup chopped walnuts

#### For the topping

- 1/2 cup butter
- 1 (8 ounce) package cream cheese
- 1 teaspoon vanilla extract
- 4 cups confectioners' sugar<sup>1</sup>

#### Cooking time

55 minutes  
350 degrees °F

1. confectioner's sugar; sucre glace  
2. baking powder; levure chimique

allrecipes.com

### No bake cheesecake



#### For the biscuit base

- 3/4 cup [...] cracker crumbs
- 3/4 cup [...] cookies
- 3 tablespoons butter
- 3 tablespoons white sugar

#### For the cake

- 8 ounces cream cheese
- 1/3 cup white sugar
- 2 tablespoons lemon juice
- 1/2 cup heavy whipping cream, whipped
- 1/2 cup sliced fresh strawberries (optional)

### Chocolate chip banana muffins



- 1/2 cups mashed bananas
- 2/3 cup sunflower seed oil
- 1 egg, beaten
- 1/2 teaspoon vanilla extract
- 2 cups flour
- 1/2 cup white sugar
- 2 tablespoons unsweetened cocoa powder

- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips

#### Cooking time

15 to 20 minutes  
425 degrees °F

#### 1. The pastry lab

- In groups, choose one of the recipes and read it.
- What are the main ingredients?
- Guess! What utensils do you need?
- Remember all the cooking actions you know. Which one can be useful for your recipe?

#### 2. The pastry chef challenge

##### CHALLENGE

- Imagine the recipe. **WB**
- Present it to your classmates.

##### Tip

Les ingrédients sont dans l'ordre.  
Vous n'avez plus qu'à les ajouter, les mélanger,  
les étaler ou encore les mettre au four.