



1st Grade's Cook Book

By the First Graders
Maxei School
2013-2014

Introduction

On this last semester of 1st grade's English class, we worked on a project about reading and writing recipes. Every week 1 or 2 students presented in class a recipe they followed at home with the help of their parents. We also read recipes and other instructional texts to know more about their structure.



Of all the recipes orally presented by the students, we chose 8, so the children could write them working in small groups. The writing process included 2 or 3 drafts made with pencil and eraser; an editing stage where one team revised and corrected the composition of another team; and the students also transcribed their recipes at computer class, where they took decisions about the recipe's format.



Finally, besides the textual information, the students looked on the Internet for pictures of the ingredients and utensils from their recipes.

We hope you enjoy the Cook Book!

Andrea's Pancakes

By Andrea, Santi and Emmanuel

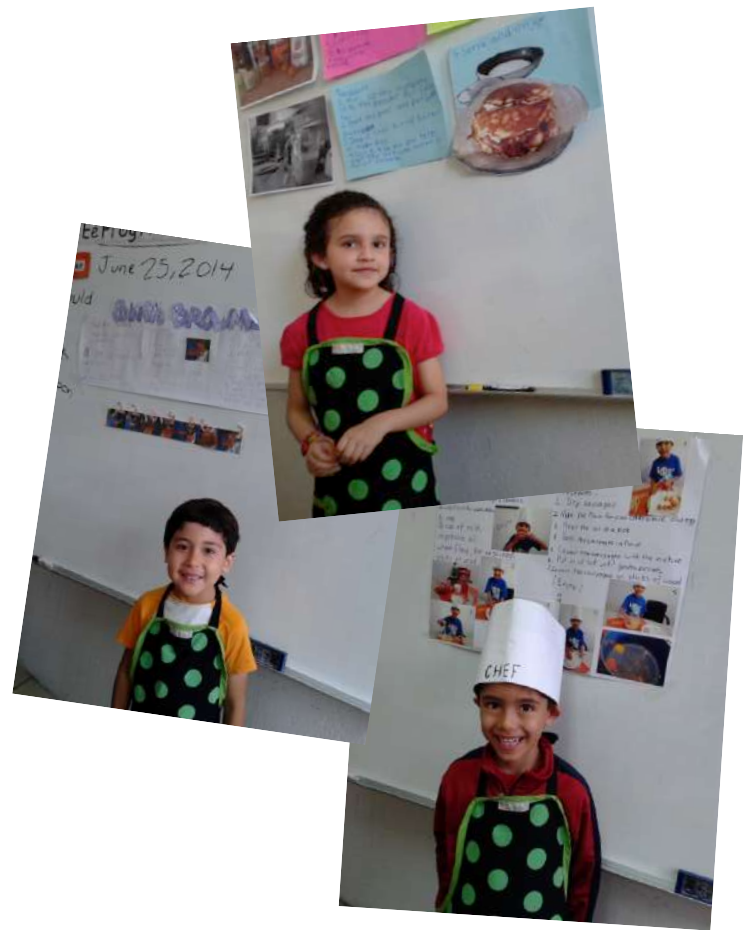
Ingredients:

- 1 egg
- 1 cup of milk
- 3 cup of sugar
- 1 cup of flour
- 1/4 teaspoon salt
- 4 teaspoon baking soda
- 1/6 cup of butter



(Andrea's Pancakes) Procedure

1. Mix all the ingredients into blender for 5 minutes.
2. Heat the pans and put some butter in the pans.
3. Cook the batter and turn over the pancakes.
4. Serve and enjoy.



Berni's salad

by: Bernardo, Jimena and Jeshua

Ingredients:

- Cherry tomatoes
- Strawberries
- Lettuce
- Salt
- Goat cheese



Utensils:

- Fork
- Bowl



(Berni's salad) Procedure

1. Disinfect the lettuce.
2. Rinse the lettuce.
3. Put the lettuce and cherry tomatoes.
4. Add strawberries.
5. Put lettuce and add cherry tomatoes.
6. Add salt.
7. Mix everything.
8. And enjoy!



Jimena's French Fries

by: Isabela, Ale, Jan Luka

Ingredients:

- Apples
- Strawberry jam

Utensils:

- Blender
- Plate



Download from
Dreamstime.com

(Jimena's French Fries) Procedure

1. Peel apples
2. Cut the apples into large pieces
3. Blend the strawberry jam
4. Enjoy



Karen's Popcorn

by: Alonso, Karen, Paola

Ingredients

- .1 kg corn
- .1/4 salt
- .1/4 of oil
- .Hot sauce optional

Utensils

- .1 plate
- .1 pot
- .1 pan



(Karen's Popcorn) Procedure

1. Heat the oil in a pan.
2. Put the corn in the oil and cover the pan.
3. When they pop means that is ready, add salt for taste.



Marifer's lemon pie

by :Odette , Marifer,
Pablo

Ingredients

- 1 packet of Maria cookies
- 9 lemons
- 2 milks
- Utensils
- Whisk
- Bowl
- Pie pan



(Marifer's lemon pie) Procedure

1. In a mixing bowl, beat the carnation milk until creamy.
2. Add the condensed milk and sour cream and lemons.
3. Mix well.
4. In a pie pan, put a layer of maria cookies.
5. Put the milk and lemons juice over the cookies.
6. Repeat many times until you have cream mix on top.



Miranda's waffles

by: Miri, Emi and Fer

Ingredients:

- 1/2 kilo of flour
- 1/4 of butter
- 2 tablespoons of liquid butter
- 1 box of cornstarch
- 2 tablespoons of vanilla
- 4 eggs
- 1/4 of sugar
- 2 tablespoons of royal

Utensils:

Bowl, Tablespoons, Mixer, Moulds



(Miranda's
waffles)

Procedure:

1. Put all the ingredients in a bowl and mix them with mixer.
2. Put butter in the molds so the dough does not stick.
3. Put the dough into the mold and then in the stove until the dough is cooked.



Title: Nico's jelly

by: Nico, Joaquín, and Indra

Ingredients:

1 litre of milk

jelly

Utensils:

Pot

Jelly moulds (28)

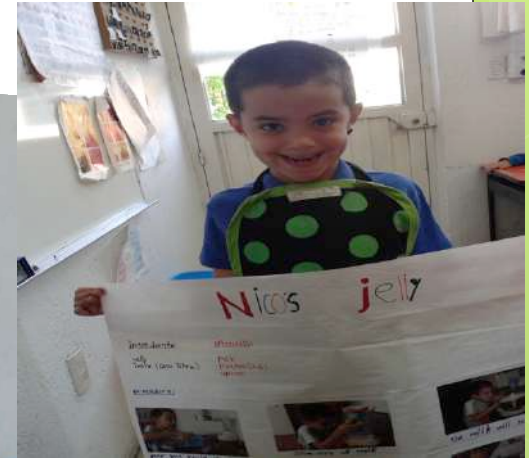
1 Mixing spoon



(Nico's jelly)

Procedure

1. Pour one litre of milk in the pot.
2. The milk will boil.
3. Open the jelly.
4. Pour the jelly in the milk.
5. Stir the jelly until it is dissolved.
6. Stir more.
7. Pour the jelly in the little cups.
8. Wait until is cold.
9. Put them in the fridge.



Paola 's Pizza

by: Marisa, Matías and Sofía

Ingredients:

.14tortillas



.2tbsp Tomato sauce



.2tbsp Grated parmesan or manchego cheese



.Peperoni or ham or pineapple



.Utensils:

.Tray



.Oven

.Spatula



(Paola 's Pizza) Procedure

1. Place flour tortillas on a flat surface.
2. Spread 2 tablespoons tomato sauce on the tortilla.
3. Add 2 tablespoons of grated cheese to the tortilla.
4. Place 3 or 4 slices of peperoni, pineapple or ham in the pizza.
5. Put the pizza in the oven and bake for 20 minutes or until cheese melts.

