

GRAMMAR SHEET 24

Countable / Uncountable Recipe for Spiced Biscuits

Things which are countable:

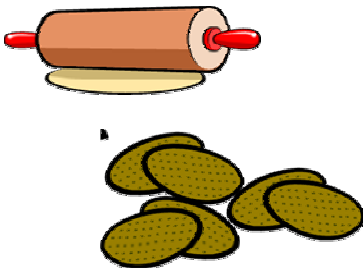
mixing bowls
sieves
eggs
rolling pins
pastry cutters
balls
baking trays

Things which are uncountable:

flour
butter
brown sugar
salt
mixed spice
dough
icing sugar

'a' is missing. Add 'a' before the countable words:

Make sure you have all the ingredients before you start. For this recipe you need ~~.....~~ flour, butter, brown sugar, small egg, mixed spice, salt and icing sugar. First you should get all the cooking utensils you're going need, like mixing bowl, sieve, pastry cutter and rolling pin. You will need to beat the egg and measure the flour, the butter and the brown sugar before you start. Switch on the oven so that it can be getting hot; you should heat it to 190°C / Gas mark 5. Prepare baking tray by greasing it with a little butter or oil.



Ingredients:
250g plain flour
125g butter
125g brown sugar
1 small beaten egg
2 teaspoons mixed spice
a pinch of salt



Method:

1. In large mixing bowl, beat together the butter and the sugar until fluffy.
2. Beat in the egg little by little.
3. Sift in the flour, salt and spice, and mix everything together well.
4. Make it into ball of dough.
5. Sprinkle some flour onto clean work surface, and onto rolling pin.
6. Roll out the dough until it is about $\frac{1}{2}$ cm thick.
7. Cut the dough into biscuit shapes, using pastry cutter.
8. Use the odd pieces of dough which are left by making them into another ball.
9. Roll it out again and make more biscuits.
10. Put the biscuits on greased baking tray and bake them in the oven for about 15 minutes.
11. Take them out when they are light brown, and put them on wire rack to cool.
12. Decorate them with icing sugar by sprinkling it through sieve.