

Great British Desserts

Today let's look at some great British desserts. Traditional favourites are apple pie, apple (and blackberry) crumble and rhubarb crumble. All are served with custard or fresh cream. A similarly popular pie is lemon meringue pie. This tasty pastry tart is filled with thick lemon sauce and is topped with meringue. Sponge puddings are very popular in Britain. Traditionally steamed, these days most are microwaveable. They include; treacle sponge pudding with custard, chocolate sponge with chocolate sauce and sticky toffee pudding. Spotted dick pudding is another favourite dessert. However, this is made with suet, currants and raisins. It's served with either custard, a sprinkling of sugar or golden syrup. A popular summer dish is summer pudding that's made with sliced white bread and summer fruits. Another dessert to try is bread and butter pudding. It's made with stale buttered bread, milk, eggs and raisins. Other old favourites include; a jam roly-poly, baked custard, custard tarts, cheesecake, yogurt and fruit fool e.g. gooseberry or raspberry fool.

Traditional milk puddings include rice pudding, tapioca pudding, and semolina pudding. Pancakes are another British favourite. They are served with lemon and sugar, raspberry or chocolate sauce. Children's favourite desserts include; jelly & ice cream, trifle and Angel Delight. The latter is a powdered dessert that's whipped to form a mouse-like sweet dessert. Trifle is made with jelly, sponge and custard. Adult trifle adds fruit, sherry and cream. A Knickerbocker Glory and a Banana Split are always popular. The former is made with jelly, ice cream, fruit and other toppings. It is served in a long glass. The latter is made with banana, ice cream, chocolate sauce and whipped cream. Teatime delights include crumpets, flapjacks, Eccles cakes, Victoria sponge cakes, fairy cakes (cup cakes, muffins), éclairs, chocolate cake and fruit cake. Dundee cakes are famous. These are Scottish fruit cakes! At Christmas the traditional dessert is Christmas pudding (also known as plum pudding but oddly without plums!). Ingredients include mixed dried fruits; currants, sultanas, raisins, and cherries. It's served with either cream or brandy butter. Christmas day in the evening sees a Christmas cake, a chocolate log and mince pies served. Bon appétit!

Category: Great Britain / Food / Desserts
Level: Intermediate / Upper intermediate

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EXERCISES

1. **British Desserts:** Name three British desserts. Go round the room swapping details.

2. **Geography: Great Britain:** Where is Great Britain? What countries make up Great Britain? What is its capital? What seas surround it? Draw a map on the board then look on Google maps to help you.

3. **Dictation:** The teacher will read four to six lines of the article slowly and clearly. Students will write down what they hear. The teacher will repeat the passage slowly again. Self-correct your work from page one - filling in spaces and correcting mistakes. Be honest with yourself on the number of errors. Advise the teacher of your total number of errors. Less than five is very good. Ten is acceptable. Any more is room for improvement! More than twenty - you need to do some work!

4. **Reading:** The students should now read the article aloud, swapping readers every paragraph.

5. **Vocabulary:** Students should now look through the article and underline any vocabulary they do not know. Look in dictionaries. Discuss and help each other out. The teacher will go through and explain any unknown words or phrases.

6. **The article:** Students should look through the article with the teacher.

- a) What is the article about?
- b) What do you think about the article?

7. **Let's think!** Think of five great British desserts you like from the article. Then add five desserts you like to eat from your country. Write them below. Explain to your partner why you chose these. How do they compare?

| Five GB desserts | Five desserts from your country |
|------------------|---------------------------------|
| 1 | 1 |
| 2 | 2 |
| 3 | 3 |
| 4 | 4 |
| 5 | 5 |

The teacher will choose some pairs to discuss their findings in front of the class.

8. **Let's talk!** In pairs. Imagine you are in a restaurant enjoying a meal. You have just finished your main course. You are considering a dessert. You need to hail the *waiter/waitress* to bring you the dessert menu. Choose a dessert, discussing the different options. Order your dessert then continue the conversation about which desserts you like e.g. which are your favourite desserts? Where is a good place to buy them or to eat them in another restaurant etc... Try to make it light hearted. 5-*minutes*.

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9. Let's debate: In pairs. Students A think British food is fantastic. Students B think otherwise. Explain why.

10 . Let's think! Swap partners. With your new partner on the board think of as many uses for '**desserts**' as you can. Write them on the board. *One-two minutes*. Compare with other teams. Using your words compile a short dialogue together.

11. Let's talk! Radio Great Britain: *In pairs/threes*. Imagine you are in Radio Great Britain. One of you is the presenter. The other student(s) are foreign students who are visiting Great Britain. Today's subject is great British desserts. Describe what you think of British desserts - what you like, what you would like to try, what you like to eat in your country, how they differ etc... *5-minutes*.

12. Let's do 'The Article Quiz': Have the students quiz each other in pairs. They score a point for each correct answer and half a point each time they have to look at the article for help. See who can get the highest score!

Student A

- 1) Name the milk puddings.
- 2) What is a Knickerbocker Glory?
- 3) What is Angel Delight?
- 4) What is eaten at Christmas?
- 5) Name the fools.

Student B

- 1) Name three puddings.
- 2) Name two crumbles.
- 3) What do kids love?
- 4) What is Spotted Dick?
- 5) Name three teatime delights.

13. Presentation: In pairs, groups or individually: Prepare in class or at home a 2 minute presentation on **Great British Desserts**. Stand at the front of the class to give your presentation to the class. The class can vote on the best presentation. Class - After the presentations go through the strong and weak points on each presentation. Learn from the results.

14. Let's write an e-mail: Write and send a 200 word e-mail to your teacher about: **Great British desserts**. Your e-mail can be read out in class.

15. Quickfire! In a group in a circle. A quickfire session. The teacher asks the class, "**My favourite dessert...**"

16. Sentence starters: Finish these sentence starters. Correct your mistakes. Compare what other people have written.

- a) My favourite dessert _____
- b) Desserts _____
- c) In my country _____

DISCUSSION

Student A questions

- 1) Did the headline make you want to read the article?
- 2) What is your favourite dessert?
- 3) What desserts don't you like?
- 4) Do people like to eat desserts in your country?
- 5) What is your country's No 1 dessert?
- 6) What desserts do you eat at Christmas?
- 7) Are there 'special occasion' desserts you eat in your country?
- 8) Have you ever eaten a sponge or suet pudding?
- 9) Have you ever tried an apple pie or crumble?
- 10) What three great British desserts might you like to try?

Student B questions

- 1) What is the difference between a dessert and a desert?
- 2) What three great British desserts might you like to try?
- 3) Do you have any silly names like 'Knickerbocker Glory' for your country's desserts?
- 4) What are the children's favourite desserts in your country?
- 5) Do you eat milk puddings?
- 6) What teatime delights do you like?
- 7) What are the traditional favourite desserts in your country?
- 8) Name three local or regional desserts in your country. Describe them.
- 9) What three desserts do you microwave?
- 10) Did you like this discussion?

SPEAKING

Let's play a game! Great British Desserts

Allow 10 minutes – As a class / small groups / pairs / 1 to 1

Form a circle or go round the room in a clockwise direction.

"I went to a British restaurant and I ordered ..."

The idea of the game is that each person has to remember what was previously said then add one more *Great British Dessert*. The list will therefore get longer and longer.

When a student cannot remember the order or cannot think of another *Great British Dessert* they are 'eliminated'!

The winner is the one at the end not eliminated!

The teacher can moderate the session.

GAP FILL: READING

Put the words into the gaps in the text.

Today let's look at some great British desserts. (1)_____ favourites are apple pie, apple (and blackberry) (2)_____ and rhubarb crumble. All are served with custard or fresh cream. A similarly popular pie is lemon meringue (3)_____. This tasty pastry tart is filled with thick lemon sauce and is topped with meringue. Sponge puddings are very popular in Britain. Traditionally steamed, these days most are microwavable. They include; treacle sponge pudding with custard, chocolate sponge with chocolate sauce and sticky toffee pudding. Spotted dick pudding is another favourite (4)_____. However, this is made with suet, currants and raisins. It's served with either custard, a sprinkling of sugar or golden syrup. A popular summer (5)_____ is summer pudding that's made with sliced white bread and summer fruits. Another dessert to try is bread and butter (6)_____. It's made with stale buttered bread, milk, eggs and raisins. Other old favourites include; a jam roly-poly, baked custard, custard (7)_____, cheesecake, yogurt and fruit (8)_____ e.g. gooseberry or raspberry fool.

dessert

pie

fool

crumble

dish

pudding

tarts

traditional

Traditional milk puddings include rice pudding, tapioca pudding, and semolina pudding. Pancakes are another British favourite. They are served with lemon and sugar, raspberry or chocolate sauce. Children's favourite desserts include; (1)_____ & ice cream, (2)_____ and Angel Delight. The latter is a powdered dessert that's whipped to form a mouse-like sweet dessert. Trifle is made with jelly, (3)_____ and custard. Adult trifle adds fruit, sherry and cream. A Knickerbocker Glory and a Banana Split are always popular. The (4)_____ is made with jelly, ice cream, fruit and other (5)_____. It is served in a long glass. The (6)_____ is made with banana, ice cream, chocolate sauce and whipped cream. Teatime delights include crumpets, flapjacks, Eccles cakes, Victoria sponge (7)_____, fairy cakes (cup cakes, muffins), éclairs, chocolate cake and fruit cake. Dundee cakes are famous. These are Scottish fruit cakes! At Christmas the traditional dessert is Christmas pudding (also known as plum pudding but oddly without plums!). Ingredients include mixed dried (8)_____; currants, sultanas, raisins, and cherries.

trifle

latter

sponge

toppings

cakes

former

fruits

jelly

GAP FILL: LISTENING

Listen and fill in the spaces.

Great British Desserts

Today let's look at some _____. Traditional favourites are apple pie, apple (and blackberry) crumble and rhubarb crumble. All are served with custard or fresh cream. A _____ is lemon meringue pie. This tasty pastry tart is filled with thick lemon sauce and is topped with meringue. Sponge puddings are very popular in Britain. Traditionally steamed, these days most are microwaveable. They include; _____ with custard, chocolate sponge with chocolate sauce and sticky toffee pudding. Spotted dick pudding is another favourite dessert. However, this is made with suet, currants and raisins. It's served with either custard, a sprinkling of sugar or golden syrup. A _____ is summer pudding that's made with sliced white bread and summer fruits. Another dessert to try is bread and butter Pudding. It's made with _____, milk, eggs and raisins. Other old favourites include; a jam roly-poly, _____, custard tarts, cheesecake, yogurt and fruit fool e.g. gooseberry or raspberry fool.

Traditional milk puddings include rice pudding, tapioca pudding, and semolina pudding. Pancakes are _____. They are served with lemon and sugar, raspberry or chocolate sauce. Children's favourite desserts include; jelly & ice cream, trifle and Angel Delight. The latter is a _____ that's whipped to form a mouse-like sweet dessert. Trifle is made with jelly, sponge and custard. Adult trifle adds fruit, sherry and cream. A _____ and a Banana Split are always popular. The former is made with jelly, ice cream, fruit and other toppings. It is served in a long glass. The latter is made with banana, ice cream, chocolate sauce and whipped cream. Teatime delights include crumpets, flapjacks, Eccles cakes, Victoria sponge cakes, fairy cakes (cup cakes, muffins), éclairs, chocolate cake and fruit cake. Dundee cakes are famous. These are _____! At Christmas the traditional dessert is _____ (also known as plum pudding but oddly without plums!). Ingredients include mixed dried fruits; currants, sultanas, raisins, and cherries. It's served with either cream or brandy butter. Christmas day in the evening sees a Christmas cake, a chocolate log and _____. Bon appétit!

GRAMMAR

Put the words into the gaps in the text.

Today let's look at (1)___ great British desserts. Traditional favourites are apple pie, apple (and blackberry) crumble and rhubarb crumble. All are served with custard or fresh cream. A similarly popular pie is lemon meringue pie. (2)___ tasty pastry tart is filled with thick lemon sauce and is topped (3)___ meringue. Sponge puddings are (4)___ popular in Britain. Traditionally steamed, these days most are microwaveable. (5)___ include; treacle sponge pudding with custard, chocolate sponge with chocolate sauce and sticky toffee pudding. Spotted dick pudding is another favourite dessert. (6)___, this is made with suet, currants and raisins. It's served with either custard, a sprinkling of sugar or golden syrup. A popular summer dish is summer pudding (7)___'s made with sliced white bread and summer fruits. Another dessert to try is bread and butter pudding. It's made with stale buttered bread, milk, eggs and raisins. (8)___ old favourites include; a jam roly-poly, baked custard, custard tarts, cheesecake, yogurt and fruit fool e.g. gooseberry or raspberry fool.

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some

they

however

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it

and

at

the

a

or

as

but

SPELLING TEST

The teacher will ask the class individually to spell the following words that are in the article. Afterwards, check your answers with your teacher, using the following ratings: **Pass = 12, Good = 15, Very good = 18, Excellent = 20**

| | | | |
|----|---------------------|----|-------------|
| 1 | traditional | 11 | ingredients |
| 2 | raspberry | 12 | semolina |
| 3 | yogurt | 13 | similarly |
| 4 | microwavable | 14 | sprinkling |
| 5 | favourite | 15 | latter |
| 6 | Banana Split | 16 | gooseberry |
| 7 | Knickerbocker Glory | 17 | syrup |
| 8 | tapioca | 18 | pies |
| 9 | lemon meringue | 19 | crumble |
| 10 | rhubarb | 20 | pudding |

LINKS

http://www.greatbritishkitchen.co.uk/recipebook/index.php?option=com_rapidrecipe&page=viewcategory&category_id=174&Itemid=2

http://en.wikipedia.org/wiki/Category:British_desserts

<http://www.woodlands-junior.kent.sch.uk/customs/questions/food/puddings.htm>

<http://www.homemade-dessert-recipes.com/english-dessert-recipes.html>

<http://www.recipe.com/recipes/europe/wales/>

<http://www.homemade-dessert-recipes.com/scottish-dessert-recipes.html>

ANSWERS

GAP FILL: Great British Desserts: Today let's look at some great British desserts. **Traditional** favourites are apple pie, apple (and blackberry) **crumble** and rhubarb crumble. All are served with custard or fresh cream. A similarly popular pie is lemon meringue **pie**. This tasty pastry tart is filled with thick lemon sauce and is topped with meringue. Sponge puddings are very popular in Britain. Traditionally steamed, these days most are microwaveable. They include; treacle sponge pudding with custard, chocolate sponge with chocolate sauce and sticky toffee pudding. Spotted dick pudding is another favourite **dessert**. However, this is made with suet, currants and raisins. It's served with either custard, a sprinkling of sugar or golden syrup. A popular summer **dish** is summer pudding that's made with sliced white bread and summer fruits. Another dessert to try is bread and butter **pudding**. It's made with stale buttered bread, milk, eggs and raisins. Other old favourites include; a jam roly-poly, baked custard, custard **tarts**, cheesecake, yogurt and fruit **fool** e.g. gooseberry or raspberry fool.

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