Nom :

Les Tartelettes au Sucre

Core French 8 – McDade

**Portions** : 12 tartelettes

**Preparation time**: 15 minutes

**Cooking time** : 25 minutes

**Ingredients**:

* 3/4 cup of brown sugar
* 1 tablespoon flour
* 1 tablespoon corn starch
* 2 tablespoons maple syrup
* 1/2 teaspoon vanilla extract
* 3/4 cup 35% cream
* 12 pre-made tartelette shells, thawed

**Directions**:

1. Preheat oven to 350°F
2. In a saucepan, mix brown sugar with flour, corn starch, maple syrup and vanilla. Add the cream. Bring to a boil, stirring until thickened.
3. Remove the saucepan from the heat and let cool
4. Fill the tart shells with the mixture
5. Place the tarts on a baking sheet lined with parchment paper
6. Bake for 25-30 minutes
7. Let cool and enjoy!

Look up the French translations for the following English words from this recipe. Include articles (e.g. le, la, les, l’) for nouns. Use Google Translate or wordreference.com

|  |  |
| --- | --- |
| English Word | French Word |
| Brown sugar |  |
| Flour |  |
| Maple syrup |  |
| Thawed |  |
| Cup |  |
| Tablespoon |  |
| Teaspoon |  |
| Preheat |  |
| Oven |  |
| Mix |  |
| Parchment paper |  |
| Cook |  |
| Minutes |  |

MY ACADEMIC ACHIEVEMENT:

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| Learning target 5: I engage in cultural activities |
| EXTENDING (4) | PROFICIENT (3) | DEVELOPING (2) | EMERGING (1) |
| I was fully engaged in this cultural cooking activity | I was mosly engaged in this cultural cooking activity | I was somewhat engaged in this cultural cooking activity | I was minimally engaged in this cultural cooking activity |