

Hot Cross Buns activities

Important words:

- cross: croce
- buns: panini
- dough: impasto

1) Watch the video and complete the recipe below by filling the gaps with the right words:

Dough – raisins – bowl – flour – sugar – yeast – egg – milk - raisins – cinnamon – beating – sticky – knead – grease – rise – punch – balls – tray - towel

For the

- 1) Plump up the by blanching them in hot water for 10 to 15 minutes until they begin to expand.
- 2) Take a medium and combine the, the and the Then, stir a bit with one spoon to mix everything.
- 3) Once you've mixed it up, add 1, the, the and the If you have it, start beating everything with your electric mixer otherwise you can do it manually for a few minutes.
- 4) After, add the butter, which is soft but not liquid and start the dough again.
- 5) Stop when the dough is soft and
- 6) Remove the dough from the large bowl and turn onto a floured surface; until the dough is smooth and elastic.
- 7) Take another bigger bowl, it with some butter and then place your kneaded dough inside and turn once to grease the top.
- 8) Cover with plastic wrap and let in a warm place until doubled, about 2-3 hours.
- 9) After this time, take the bowl and the dough!!
- 10) Then place it on your lightly floured surface; divide and shape into 10-12 medium size and place them on your covered by some baking paper.
- 11) Cover the tray with a kitchen and let them rise for 20 minutes.

2) Watch the video and answer the below questions:

- How many minutes do you have to wait before cutting the cross on top of the buns?
- What's the meaning of ICING? Where does the icing go in the hot cross buns' recipe?
- According to the tradition, ON WHICH DAY were the hot cross buns originally baked?
- Who should you share your hot cross bun with according to the tradition?

3) Read the text and answer the below questions:

Important words:

- monk= monaco
- record= testimonianza
- imprint= incisione
- ceiling= soffitto
- mold-free= senza muffa
- broken up= spezzati
- blessed= benedetta
- likewise= allo stesso modo
- to endow=fornire
- shipwreck= naufragio

Delicious hot cross buns are traditionally eaten during the week before Easter. Marked with an icing or dough cross on top, they've been an Easter tradition for some communities for centuries. A lot of legends and superstitions have developed around them.

Here are three favorites:

A 12th-century monk was the first person to mark the bun with a cross.

This monk baked the buns on Good Friday, in honor of the upcoming Easter holiday and they soon gained popularity around England as a symbol of the holiday weekend. However, the first definite record of hot cross buns comes from a 16th and 17th century text stating: "Good Friday comes this month, the old woman runs, with one or two a penny hot cross buns." Nowadays the cross might be made of chocolate icing or cream, but, traditionally, it is made of a simple dough or just a knife imprint.

They stay fresh for a whole year.

If you hang a hot cross bun from your kitchen ceiling on Good Friday, the legend says that the bun will remain fresh and mold-free throughout the entire year. The bun should be replaced each year on Good Friday. Later in the year, the buns were sometimes broken up, mixed with water and treated as a medicine.

They expel bad spirits.

Due to the blessed cross on top, hot cross buns hung in the kitchen are supposed to protect from evil spirits. They're also said to prevent kitchen fires from breaking out and ensure that all breads baked that year will turn out perfectly delicious. Likewise, taking hot cross buns on a boat trip at the sea endows the boat with some protection from shipwreck, according to legend.

QUESTIONS:

- The first definite record of hot cross buns is dated BEFORE or AFTER 16th century?
- According to one legend, if you bake hot cross buns on Good Friday, will they mold, or will they remain fresh for the entire year?
- Can you guess what this expression means: to prevent kitchen fires from breaking out?

4) Write a paragraph about your Easter day in 2020. You should use the future tense: WILL.

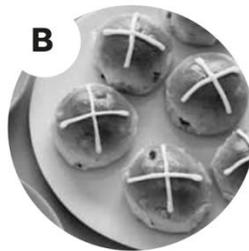
What will you do on Easter day at home this year? Will you perhaps cook with your mum? Will you probably eat a chocolate Easter egg?

(Remember to use the expression we revised together in the previous lesson: I will, I won't, I will probably, I will certainly, I will definitely, Possibly..., Might..., Maybe..., Perhaps..., I'm not sure, I don't know, It's possible that, I'm certain that, I'm sure that.)

Easter in other English-speaking countries

All the pictures below are connected with Easter in 4 different countries: United Kingdom (UK), USA, Australia and Canada.

Match each picture with the correct description:



1. A hot cross bun is a traditional Easter food in the UK. People in the UK eat hot cross buns at Easter./ People eat hot cross buns toasted with butter and drink a cup of tea.
2. In the USA, people roll eggs at the White House. There is an Easter celebration at the White House, in Washington DC./ Children roll eggs at the White House and the fastest egg wins.
3. In Australia, the traditional Easter animal is a bilby, not a bunny. Bunnies were pests in Australia. Australian people buy chocolate bilbies instead of chocolate bunnies.
4. In Montreal, Canadian people can go to a party on Easter Sunday. In Canada people go to a music festival at Easter.

Letter	Number
A	
B	
C	
D	