

CONFECTIONS

8.1. Vocabulary

Ex. 1. Match the words with their definitions.

1. corn syrup	a. sweet food items like candies, chocolates, and pastries.
2. hard candies	b. soft, sticky sweets that require chewing before swallowing.
3. sweets	c. small, sweet treats made of sugar or chocolate.
4. confection	d. any type of sweet food product typically found in a bakery or candy store.
5. sugar sweets	e. sweet treats made primarily with sugar as the main ingredient.
6. chewy confections	f. a sweet liquid made from cornstarch used as a sweetener in various food products.
7. aerated confections	g. light and fluffy sweet treats created by incorporating air into the mixture.
8. candies	h. sugary treats such as candy, chocolate, and desserts.
9. confectionery item	i. solid pieces of sugar-based confections that are meant to be sucked on.

Ex. 2. Complete the sentences with the given words.

corn syrup, hard, aerated, chewy, candies, confectionery, confections, sugar

I love eating _____ (1) after dinner.

She always has a bag of _____ (2) in her purse for a snack.

My favorite type of _____ (3) candies is peppermint.

Let's buy some _____ (4) confections for the road trip.

_____ (5) confections have a light and fluffy texture.

Kids usually prefer _____ (6) sweets over chocolate.

The store sells a variety of _____(7) items.

The recipe calls for _____(8) as a sweetener.

8.2. Reading

Ex. 1. Read the text.

Creating confections can be a fun and rewarding activity. There are many types of sweets and candies you can make at home. One popular choice is hard candies, which require simple ingredients like sugar, water, and corn syrup. You need to heat these ingredients until they reach a specific temperature, then pour the mixture into molds to cool.

If you prefer something softer, chewy confections like taffy or caramels might be your go-to. These usually require cooking the mixture to a slightly lower temperature than hard candies, resulting in a chewy texture. Another option is aerated confections, which are light and fluffy, such as marshmallows. These confections involve whipping air into a sugar mixture, creating a delightful texture.

Don't forget about sugar sweets like fudge, which can be made by boiling sugar with butter and milk. Each confection brings its own unique challenge and satisfaction. Whether you are creating a simple confectionery item or experimenting with different flavors, making sweets is a wonderful way to explore your creativity in the kitchen.

Ex. 2. Answer the questions.

1. What are the basic ingredients needed to make hard candies at home?
2. How do chewy confections like taffy or caramels differ from hard candies in terms of texture?
3. What is the key step in making aerated confections like marshmallows?
4. How can fudge be made at home using simple ingredients?
5. What is the main appeal of creating different types of sweets and candies at home?
6. Can you describe the process of cooling hard candies after pouring the mixture into molds?
7. Why is making sweets considered a creative activity in the kitchen?

8.3. Communication

Ex. 1. *Make sentences using the following words.*

1. bake/cookies/friends
2. loves/homemade/candies
3. enjoy/decorating/cupcakes
4. tries/cake/recipes
5. buy/ingredients/make
6. enjoy/making/sweet
7. bakery/sells/delicious
8. sister/bakes/pies
9. kids/learning/bake
10. planning/make/brownies