



KEY VOCABULARY

sweet

bake

pastry

season

preserve

mincemeat

something which tastes **sugary** – the opposite of savoury

to **cook** something in an **oven** – pastry and bread are baked

the **outside part of a pie**, made from butter, flour and water

different parts of the year when the weather/light changes. The four seasons are **spring**, **summer**, **autumn** and **winter** – food is grown in different seasons.

making food **last for longer**, e.g. from summer to winter – fruit can be preserved by adding sugar to it to make **jam/mincemeat**

the filling put into small pies traditionally eaten at Christmas time, made from **dried fruit** (like raisins) and **nuts**



mince pies



jam tarts



butter



flour



water



mixing



squeezing



rolling



cutting



filling