

## BREAD NOVICE

## خَلِينَا نخبز!

Regardless of what type of خبز you're making or where you're making it, there are some essential ingredients you'll always need to have and basic steps you'll need to take. Do you know how we say them in Arabic?

Let's learn these vocabulary items!  
(Go to the Vocabulary tab. We will help you study these new words)



## Nouns

Ingredients	مُكُونَات
Flour	دَقِيق
Yeast	خَمِيرَة
Salt	مِلْح
Sugar	سُكَّر
Water	مَاء
Wheat	قَمَح
Dough	عَجِينَة
Oven	فُرن (ج. أَفْران)

## Verbs

Ingredients	مُكُونَات
Knead	عَبَجَن (يَعْبِجِن)
Bake	خَبَزَ (يَخْبِز)
Mix	خَلَطَ (يَخْلِط)
Add (s.t.) to	أَضَافَ (يُضِيف) إِلَى
Put (s.t.) in	أَدْخَلَ (يُدْخِل) إِلَى
Take (s.t.) out of	أَخْرَجَ (يُخْرِج) مِنْ

## Adjectives

Ingredients	مُكُونَات
Warm	دَافِئ
Delicious	لَذِيذ
Salty	مَالِح
Sweet	حُلُو

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**Vocabulary Practice**

Now that you've studied the vocabulary above, let's review! Watch the following silent video. While it's playing describe, using correct verb conjugations, as much of what you see as possible:

**More Vocabulary Practice**

Are you شبعان/شبعانة "full" yet? No? This time, let listen to a video where the speaker uses a number of the same ingredients to make baked تَفَاح "apples." As you listen, write down all of the words that you recognize!

