



Annual Examinations for Secondary Schools 2022

YEAR 11

**ENGLISH
LISTENING COMPREHENSION**

TIME: 15 minutes

TEACHER'S PAPER

**Instructions for the conduct of the
Listening Comprehension Examination**

In the event of a power cut, teachers of English are to read the instructions below.

You have been given a sheet containing the Listening Comprehension questions. You now have **THREE** minutes to read the questions based on the passage, which you will listen to **TWICE**.

Pause – 3 minutes

You will now listen to the passage for the **FIRST** time. You may answer the questions while listening. After the passage is read, there will be a pause of another **THREE** minutes to allow you to answer the questions.

(Reading of passage)

Pause – 3 minutes

You will now listen to the passage for the **LAST** time and you may answer the rest of the questions. After this, you have a further **THREE** minutes for a final revision of the answers.

(Reading of passage)

Pause – 3 minutes

This is the end of the Listening Comprehension examination.



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Hi, I'm Ellen Zillikens of funwithbaking.com and in today's programme I'm going to give you an interesting recipe which has a classic creamy filling and a burst of lemon. At the moment, lemons are in season and various followers have asked us for recipes with lemons in the list of ingredients. On our social media page, you can see what the lemon biscuits look like and you might want to decorate them a bit more with a drizzle of lemon glaze.

So, the ingredients for these lemon biscuits are:

1 packet cream cheese, softened

1 tin sweetened, condensed milk

3½ cups cracker crumbs

3 tablespoons lemon juice

2 teaspoons grated lemon zest

¼ teaspoon salt

¼ teaspoon ground cinnamon

½ cup icing sugar

Directions:

If you have an electric beater you can use it, but you can also just use a large bowl and a wooden spoon. So in a large bowl, beat the cream cheese with the condensed milk for about 2 minutes. Make sure that the cream cheese is at room temperature so that it's soft enough for you to work with. Then add the cracker crumbs, making sure it is all mixed well. Add the lemon juice and grated zest. Finally, add the salt and ground cinnamon. I like to use sea salt but even kosher salt is good.

You should now have a soft dough. Since the dough has no eggs in it, it's a fragile dough. Add some more lemon juice if the mixture is too dry. Then shape the mixture into small balls and roll in icing sugar. Flatten them and put them in a fridge until firm, usually about 30 minutes. Then it's best to store the biscuits between pieces of waxed paper, in an airtight container in the fridge.

You should make about 30 biscuits with the quantities given in this recipe. Each biscuit has only 72 calories and is low in fat.

The biscuits are simply delicious! This is a very easy recipe and super quick. You can do it with your children. What's great is that you can also freeze them for a maximum of 3 months. Why don't you try it out and give it a rating on our social media page? We gave it 4 out of 5 stars. Next week we'll be talking about another lemon recipe, this time lemon cake. Send us your favourite lemon recipes on www.funwithbaking.com and you can win a 100 Euro voucher. Don't miss out on this competition! I hope you liked the recipe, until next time I'm Ellen Zillikens of funwithbaking.com.