The Flour’s Hidden Weight

B2 Upper-intermediate · Food · about 2 min of audio

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Name _____ Date _____

Part 1 — Fill the gaps while you listen

1. The rye loaves began _____ sideways, although the bakers followed the recipe exactly.
2. Customers called them heavy, while the owner blamed the oven and raised its _____.
3. I remembered a winter _____, when flour sometimes clung to the metal scoop.
4. Back then, our _____ had warned that damp flour carried more weight than expected.
5. We _____ equal scoops from separate sacks, then weighed each before mixing a batch.
6. The wettest sack produced dough that felt loose, despite matching every written _____.
7. Rather than add extra flour, we reduced the water _____ and watched the dough closely.
8. The next loaves held their shape, but their crumb _____ tender instead of dense.
9. Since then, the bakery adjusts water gradually, because a recipe cannot _____ every season.
10. The owner still checks the oven, although he now _____ the flour first.

Part 2 — Write every sentence you hear

1. _____
2. _____
3. _____

4.

5.

6.

7.

8.

9.

10.

Answer key

Part 1 — the missing words

1. spreading 2. temperature 3. apprenticeship 4. supervisor 5. compared 6. measurement 7. slightly 8. remained 9. anticipate 10. questions

Part 2 — the full transcript

1. The rye loaves began spreading sideways, although the bakers followed the recipe exactly.
2. Customers called them heavy, while the owner blamed the oven and raised its temperature.
3. I remembered a winter apprenticeship, when flour sometimes clung to the metal scoop.
4. Back then, our supervisor had warned that damp flour carried more weight than expected.
5. We compared equal scoops from separate sacks, then weighed each before mixing a batch.
6. The wettest sack produced dough that felt loose, despite matching every written measurement.
7. Rather than add extra flour, we reduced the water slightly and watched the dough closely.
8. The next loaves held their shape, but their crumb remained tender instead of dense.
9. Since then, the bakery adjusts water gradually, because a recipe cannot anticipate every season.
10. The owner still checks the oven, although he now questions the flour first.

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