

**Read the Newsela Article titled, “Sweeten your Springtime with Japan’s Fruit Sandwiches”.**

1. What makes fruit sandwiches stand out? Give an example.
2. Fruit sandwiches were invented on Instagram in the 21st century: True or False
3. If the answer to #2 was false, correct the statement to make it true by adding in the correct information. (Avoid the word “NOT” in your answer,) If the answer to #2 was true, move on to the next question.

**Use this [web-resource](#) to help you answer the following questions.**

4. How does shokupan bread differ from regular bread in taste and texture?
5. Why are the crusts removed from fruit sandwiches?
6. Why should watery fruits be avoided in this sandwich?
7. While many fruits can be used in fruit sandwiches, vibrant colors are recommended. Provide examples of fruits that would work for the following colors:

Red	
Green	
Orange	

8. Sequence the steps in the order of assembly. Begin with #1.

	Add more cream filling to fill in the gaps and cover the fruit
	Arrange the fruit
	Chill the sandwiches in the refrigerator for 2 or more hours
	Draw lines on your wrapped sandwich to indicated cutting lines
	Place a slice of bread on top of the fruit
	Spread a layer of whipped cream on one slice of bread
	Wash, dry, pare and slice fruit into even thickness
	Wrap in plastic wrap to help compact the sandwich
	Remove the plastic wrap, trim off crusts and cut into triangles

9. **SHOW ME YOUR FRUIT SANDO LAYOUT**

Go to the [Google Slide](#) and create a layout of how the fruit should be arranged on your bread (drag & drop). Add lines to your layout to indicate where you will “cut” your sandwich for best visual presentation. Insert a screenshot of your slide in the space below or attach it to Google Classroom.