

How to make a pancake

Have you ever wondered how to make fluffy, delicious pancakes? Just wait until you try these – you'll be asking for more! Read these simple instructions to create a quick feast in minutes.

Ingredients:

- 100g plain flour
- 2 large eggs
- 300ml milk
- 1 tbsp of vegetable oil, plus a little extra for frying
- Pinch of salt

Optional extras:

- A lemon wedge to serve
- Caster sugar



Instructions:

1. Add 100g of plain flour, 2 large eggs, 300ml milk, 1 tbsp of vegetable oil and a pinch of salt into a bowl. Whisk to make a smooth batter, but be careful not to spill any.
2. Put the mixture to one side for 30 minutes if you have time, or start cooking straight away.
3. Heat a small frying pan over a medium heat, and carefully wipe it with some oiled kitchen paper.
4. Next, wait until the pan is hot. At that moment, you can cook your pancakes for 1 minute on each side until golden. Keep the cooked pancakes warm in the oven, while you're making the next one.
5. If you'd like some extra flavour, serve with lemon wedges and caster sugar.



Top Tip:

Once cold, you can layer the pancakes between baking paper, then wrap in cling film and freeze for up to 2 months.

Questions

DIFFICULTY: 

1. Find and copy two words from the text used to describe the pancakes.

1. _____
2. _____

2. What promise does the author make about these pancakes in the opening paragraph? Tick the correct answer.

- they won't taste very good
- they will be tricky to make
- you will have to wait a long time for them
- you will be asking for more

3. Find and copy a word that tells you what sort of eggs are needed for this recipe.

4. What warning do the instructions give us about whisking the batter?

- don't make the batter too smooth
- be careful not to spill it
- don't make the batter too lumpy
- whisk for 5 minutes

5. Fill in the table to indicate whether the statements are true or false.
The first one is done for you:

	True	False
You need to fry the mixture for 30 minutes.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
The recipe uses a medium-sized frying pan.	<input type="checkbox"/>	<input type="checkbox"/>
You can only start cooking our mixture when the pan is hot.	<input type="checkbox"/>	<input type="checkbox"/>
You must serve the pancakes with lemon.	<input type="checkbox"/>	<input type="checkbox"/>

Questions

DIFFICULTY: 🌱🌱

6. What does the recipe tell you to use to keep the pancakes warm?

7. What do you think 'flavour' means?

8. How long can you keep pancakes in the freezer for?
