

How to Make Pancakes (Makes 16)

By Noah

Aim: To successfully make a batch of pancakes and make my family happy!

Ingredients/ Materials:

1 1/3 cups of milk.

2 eggs

1 teaspoon of vanilla extract.

2 cups of self-raising flour.

1/3 of a cup of caster sugar.

1 fry pan

1 spatula

Butter for greasing.

Maple syrup for serving.

Method:

Making the mixture.

1. Find a measuring jug and pour the milk, eggs into the jug.
2. Next, put the vanilla into the jug.
3. Then, get a whisk and start whisking the mixture until you cannot see the egg yolk anymore.

4. Put the wet mixture aside.
5. Grab a large mixing bowl.
6. Get your self- raising flour and sugar and sift it into the bowl.
7. Stir the dry mixture with a spoon until combined.
8. Pour the wet mixture into the dry mixture and be careful not to spill any.
9. Get your whisk and start mixing it around until there are no more chunks.

Cooking the pancakes:

Tip: before you start cooking the pancakes, it is a good idea to put a bit of butter on the heated fry pan, let it melt then wipe it off again. This makes the pan greased. Heat the pan on medium- low.

1. Pour an amount of mixture that you feel comfortable with onto the pan.
2. Wait until the pancake is bubbling on the top then carefully get the spatula underneath the pancake, then lift it up and flip it over.
3. Wait until you think it is cooked on the other side (use spatula to lift pancake slightly and check) then take it off the pan then put it on a plate.

4. Cover with maple syrup and butter for serving. (Toppings can be varied according to your taste)

Glossary:

Whisk: A tool you use in the kitchen to break up chunks of things in mixtures.

Self- raising flour: A flour that makes things rise when you put it in something.