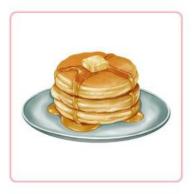


HOW TO MAKE PANCAKES

Good old-fashioned pancake recipe.



Ingredients:

1½ cups all-purpose flour

1 teaspoon salt

1 tablespoon white sugar

11/4 cups milk

1 egg

3 tablespoons butter, melted

Instructions:

- 1. Put the flour, baking powder, salt and sugar in a large bowl.
- 2. Make a well in the center and pour in the milk, egg and
- 3. melted butter, mix until smooth.
- 4. Heat a lightly oiled frying pan.
- 5. Pour or scoop the batter onto the frying pan.
- 6. Brown on both sides and serve hot.

ANSWER THE FOLLOWING QUESTIONS:

Jawab pertanyaan berdasarkan bacaan.

1.	How many ingredients do you need to make pancakes?		
2.	What do you do after you make a well in the center?		
3.	Do you need a stove to make the pancakes?		
٧.	Do you need to flip the pancakes when cooking?		
5.	What kind of flour do you use in the recipe?		



TRUE OR FALSE.

Pilih T (true) jika pernyataannya benar, dan pilih F (false) jika pernyataannya salah.

You need to break the egg before pouring it into the well.	Т	F
2. A teaspoon is smaller than a tablespoon.	Т	F
3. Put the dry ingredients in a big bowl.	T	F
4 You need a pot to cook the pancakes.	T	F
5. The liquid mixture in the recipe is called the batter.	Т	F

