

## HOW TO MAKE PANCAKES

Good old-fashioned pancake recipe.



### Ingredients:

1 ½ cups all-purpose flour  
1 teaspoon salt  
1 tablespoon white sugar  
1 ¼ 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.



## READING COMPREHENSION

### 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?

\_\_\_\_\_.

4. 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.

1. You need to break the egg before pouring it into the well.	T	F
2. A teaspoon is smaller than a tablespoon.	T	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.	T	F

