

PANCAKE RECIPE

(Resep panekuk)

INGREDIENTS:	EQUIPMENT:
<ul style="list-style-type: none"> • a cup of plain flour • two cups of milk • 2 eggs • 1 tbsp of caster sugar • butter and honey 	<ul style="list-style-type: none"> • sifter • large mixing bowl • measuring cup • measuring spoon • wooden spoon • frypan • spatula • stove
<p>METHODS:</p> <ol style="list-style-type: none"> 1. Sift the flour into the mixing bowl. 2. Crack the eggs into the bowl. 3. Pour the milk into the bowl. 4. Stir the mixture until smooth. 5. Pour a spoonful of the mixture into a hot frypan. 6. Flip the pancake when the bubbles begin to pop. 7. Serve hot with a drizzle of honey and top with some butter. 	



ANSWER THE FOLLOWING QUESTIONS:

Jawab pertanyaan berdasarkan bacaan.

1. What kind of flour do you need?

2. What do you do after you crack the eggs?

3. When do you flip the pancake?

4. How many ingredients do you need?

5. Where do you put the flour and milk?

6. Why do you need a spatula?

