

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
METHODS:	
<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?

_____.

