PANCAKE RECIPE

(Resep panekuk)

INGREDIENTS:	EQUIPMENT:
• a cup of plain flour • two cups of milk • 2 eggs • 1 tbsp of caster sugar • butter and honey	• sifter • large mixing bowl • measuring cup • measuring spoon • wooden spoon • frypan • spatula • stove

METHODS:



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.

LIVEWORKSHEETS

READING COMPREHENSION

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?

   _____.



LIVEWORKSHEETS