



## What are we preparing?



- 1) Listen to the recipe to discover what the chef's preparing.

☐

Cupcakes

☐

Cookies

☐

Pancakes

- 2) Listen to the recipe again to write the correct measure next to each ingredient.

**2 large - 100 grams - 1 tablespoon - 300 milliliters**

### INGREDIENTS:

- \_\_\_\_\_ of plain flour,
- \_\_\_\_\_ eggs,
- \_\_\_\_\_ of milk,
- \_\_\_\_\_ of sunflower oil.



- 3) Listen to the recipe to click on the correct verb.

### INSTRUCTIONS:

First, **ADD / PUT** all the ingredients inside a bowl.

Then, **STIR / WHISK** them into a smooth batter. Ideally, you should let the batter rest for thirty minutes, but you can start cooking straight away if you want.

Next, **PUT / MIX** a medium non-stick pancake pan over a medium heat and carefully

**WIPE / MIX** it with some kitchen oiled kitchen paper.

When the pan is hot, **USE / SERVE** a ladle to **POUR / COOK** the batter into the pan. Be careful not to **PUT / SPRINKLE** too much.

The batter should just **COVER** / **ADD** the bottom of the pan.

**DIP** / **COOK** your pancakes for one minute on each side until they are golden. You can **MIX** / **USE** a spatula to turn them over, or if you're feeling brave, you can try tossing them! If you're not serving the pancakes right away you can keep them warm in a low oven.

Finally, you can **SERVE** / **BREAK** your pancakes with lemon wedges and caster sugar, or use your favourite filler. I prefer strawberry jam myself.

If you've got any pancakes left aboutonover, you can **LAYER** / **SPREAD** them between baking paper

once they are cold. Next, **WRAP** / **CUT** them in cling film before storing them in the freezer for up to long two months.

Well, that's all for today. I hope you enjoyed this recipe!

