



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!

