



kitchen scissors

garlic press

bottle opener

grater

can opener

drainer

peeler

bowl

cake pan

baking sheet

rolling pin

thermo

electric kettle

whisk

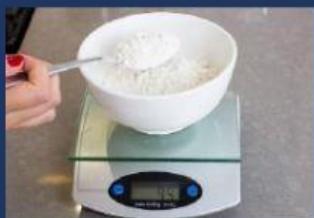
soup ladle



mix



add



weigh



cut

stir

cook



pour

boil

melt

spread out

pour



Watch the video and complete the list of ingredients.

INGREDIENTS

2 cups _____, (290 g | 10 oz)

1/4 cup _____ 60g | 2 oz)

4 teaspoons baking _____

1/4 teaspoon baking _____

1/2 teaspoon _____

1 3/4 cups _____, (440ml)

1/4 cup _____, (60g | 2 oz)

2 teaspoons pure vanilla extract

1 large egg

Watch the video again and put the recipe into the right order.

1. Serve with honey
2. Heat up your pan
3. Pour $\frac{1}{4}$ cup of pancake batter onto the pan
4. When the underside is golden flip with a spatula and cook until golden.
5. Use a whisk to whisk the ingredients together
6. Add the milk, slightly cooled melted butter, vanilla and egg
7. Spread out gently into a round shape with the back of your ladle.
8. Mix together the flour, sugar, baking powder, baking soda and salt in a large-sized bowl.

