

HOW TO MAKE PANCAKES

Good old-fashioned pancake recipe.



Ingredients:

1½ cups all-purpose flour
1 teaspoon salt
1 tablespoon white sugar
1¼ cups milk
1 egg
3 tablespoons butter, melted

Instructions:

1. Put the flour, baking powder, salt and sugar in a large bowl.
2. Make a well in the center and pour in the milk, egg and
3. melted butter, mix until smooth.
4. Heat a lightly oiled frying pan.
5. Pour or scoop the batter onto the frying pan.
6. Brown on both sides and serve hot.

ANSWER THE FOLLOWING QUESTIONS:

Jawab pertanyaan berdasarkan bacaan.

1. How many ingredients do you need to make pancakes?

_____.

2. What do you do after you make a well in the center?

_____.

3. Do you need a stove to make the pancakes?

_____.

4. Do you need to flip the pancakes when cooking?

_____.

5. What kind of flour do you use in the recipe?

_____.



TRUE OR FALSE.

Pilih T (true) jika pernyataannya benar, dan pilih F (false) jika pernyataannya salah.

1. You need to break the egg before pouring it into the well.
2. A teaspoon is smaller than a tablespoon.
3. Put the dry ingredients in a big bowl.
4. You need a pot to cook the pancakes.
5. The liquid mixture in the recipe is called the batter.

T	F
T	F
T	F
T	F
T	F

