

PANCAKE RECIPE



Listen to the sound and fill in the blanks.

Hello, and welcome back to Kim's _____. Today I'm going to show you a simple ____ for _____ english pancakes. Let's start with the _____. To make _____ pancakes, you will need one hundred grams of plain _____, two large eggs, 300 millilitres of milk, and one _____ of sunflower oil. First, put all the ingredients into a _____, then 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. _____, put a medium non-stick pancake pan over a _____ and carefully wipe it with some oiled kitchen paper. When the _____ is hot, use a ladle to _____ the batter into the pan. Be careful not to put _____. The batter should just cover the bottom of the pan. _____ your pancakes for one minute on each side until they are golden. You can use a spatula to _____ them over, or if you are feeling brave, you can try tossing them! If you are not _____ the pancakes right away you can keep them _____ in a low _____. Finally, you can serve your pancakes with _____ wedges and caster sugar, or use your favorite filling. I prefer strawberry _____ myself.

If you've got any pancakes left over, you can layer them between baking _____ once they are cold, then _____ them in cling film before storing them in the _____ for up to two months. Well, that's all for today. I hope you enjoyed this recipe. If so, make sure you subscribe my youtube channel!



- In the recipe, first she pour sunflower oil into the pan. **T F**
- She cookes pancakes for 30 minutes. **T F**
- She prefers to eat pancakes with strawberry jam. **T F**
- After mixing the ingredients, the batter should be baked immediately without resting. **T F**
- The heated pan should be wiped with oiled paper. **T F**
- At the end of the recipe, a total of 25 pancakes were cooked
- Finally, we can serve the pancakes with lemon wedges and castor sugar. **T F**
- If you are not serving the pancakes right away you should keep them cold in a low oven. **T F**