

Pancake recipe

(Makes 10 pancakes)

Ingredients:

- 100g plain flour
- 2 eggs
- 300ml milk
- A pinch of salt
- 1 tablespoon sunflower oil



Method

1. First, put 100g plain flour and a pinch of salt into a large mixing bowl.
2. Then make a well in the centre and crack the 2 eggs into the middle.
3. Next, pour in 50ml from the 300ml of milk and 1 tbsp sunflower oil. Then start whisking the flour into the eggs, milk and oil until you have a smooth, thick paste.
4. Keep adding the rest of the milk and whisking until you have a batter that is the consistency of slightly thick single cream.
5. Next, heat the pan over a moderate heat.
6. Then, ladle some batter into the pan, tilting the pan to move the mixture around for a thin and even layer.
7. Leave to cook for about 30 secs. If the pan is the right temperature, the pancake should turn golden underneath after about 30 secs.
8. Now it is time to flip the pancake! Hold the pan handle and ease a spatula under the pancake, then quickly lift and flip it over.
9. Cook the other side for 30 seconds.
10. Repeat with the rest of the batter, serving them as you cook or stack them onto a warm plate.



Questions

1. How many grams of flour do I need?

2. How many pancakes does this recipe make?

3. How long should you cook each side of the pancake for?

4. Find and copy three verbs.

5. Find a copy a sentence that begins with a subordinate clause.

6. 'Next, heat the pan over a moderate heat.'

What does 'moderate' mean in this sentence?

7. 'a pinch of salt'

What does 'pinch' mean in this sentence?

Questions

8. Find a word that means the same as 'stirring'.

9. Order these sentences 1 – 6 in the order they appear in the text.

The first one has been done for you.

Pour in the milk and whisk.

Put 100g plain flour into a large mixing bowl.

1

Heat the pan over a moderate heat.

Crack the 2 eggs into the middle

Ladle some batter into the pan.

Leave to cook for 30 seconds.



Answers

1. How many grams of flour do I need?

100g

2. How many pancakes does this recipe make?

10

3. How long should you cook each side of the pancake for?

30 seconds

4. Find and copy three verbs.

put, make, crack, pour, whisk, keep, adding, whisking, heat, ladle, titling,

move, leave, cook, turn, hold, ease, lift, flip, repeat, serving, stack

5. Find a copy a sentence that begins with a subordinate clause.

If the pan is the right temperature, the pancake should turn golden

underneath after about 30 secs.

6. 'Next, heat the pan over a moderate heat.'

What does 'moderate' mean in this sentence?

an average/medium temperature – not too hot and not too cold.

7. 'a pinch of salt'

What does 'pinch' mean in this sentence?

a little bit of salt – pick up the salt grains with your finger and thumb to get a 'pinch'

Answers

8. Find a word that means the same as 'stirring'.

whisking

9. Order these sentences 1 – 6 in the order they appear in the text.

The first one has been done for you.

Pour in the milk and whisk.

3

Put 100g plain flour into a large mixing bowl.

1

Heat the pan over a moderate heat.

4

Crack the 2 eggs into the middle

2

Ladle some batter into the pan.

5

Leave to cook for 30 seconds.

6

