

Pancakes



What you need to prepare

Ingredients

- ❖ Egg
- ❖ Pancake mix
- ❖ Oil
- ❖ milk

Tools

- ❖ Measuring cup (1/2 and 1 cup)
- ❖ Wooden spoon
- ❖ Metal bowl
- ❖ Ladle
- ❖ Measuring spoon (tablespoon)
- ❖ Spatula
- ❖ Pan
- ❖ Oven

Open the Pancake mix box



Take out the mix



Bring the measuring cup (1cup)



Fill up the cup with pancake mix



Bring Metal Bowl



drop the mix inside the bowl



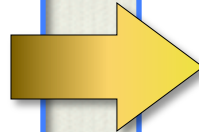
Bring milk (any milk will do)



Use the 1/2 cup tool and fill it up with milk



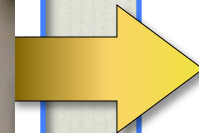
Drop the milk inside the bowl with the mix



Bring an egg



Crack the egg inside the bowl, make sure there is no shells inside.



Bring the measuring spoon (table spoon) and fill it up with oil



Drop the oil inside the bowl with the mix



Bring a wooden spoon



Use the spoon and mix the ingredients well (About 1~2 min. of mixing)



Place the pan on top of stove and set the heat to between 3 and 4



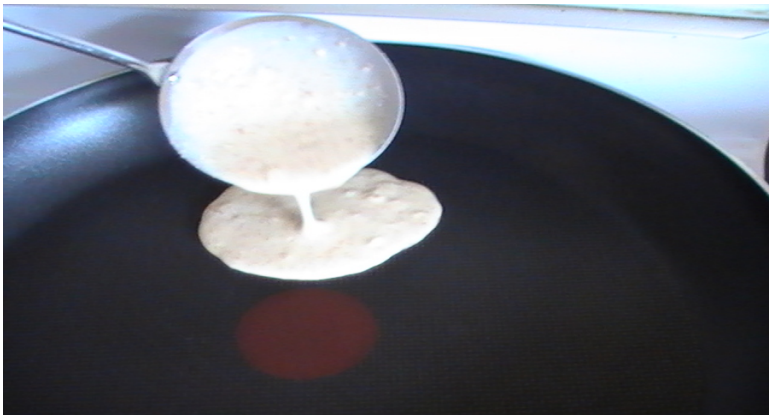
Bring a ladle



Fill up the ladle with mix



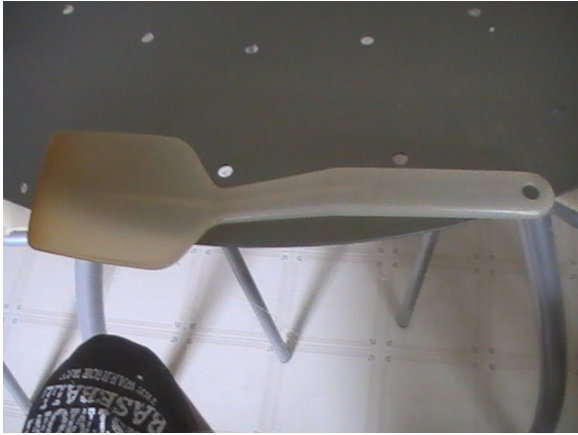
Carefully drop the mix on the pan. **Have your parent watch you, or help you if needed**



Wait about 30 seconds



Bring a spatula



After 30 seconds or so you will see holes on your pancake



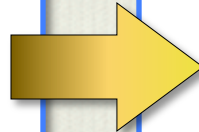
Use the spatula and flip the pancake



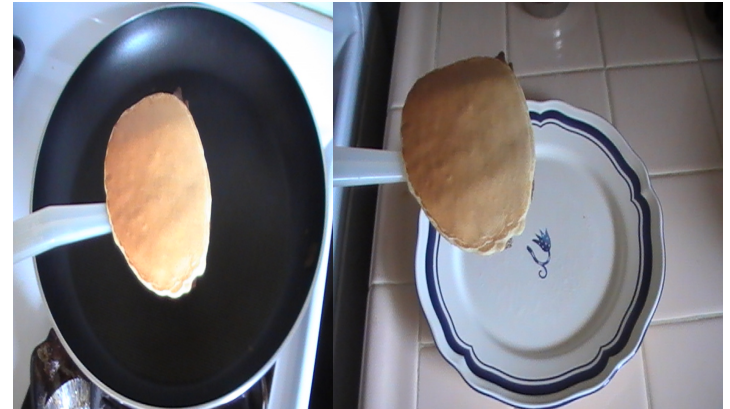
After flipping the pancake, wait another 20~30 seconds



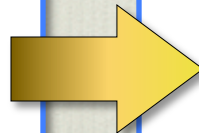
Bring a plate
and place it near the pan



Lift up the pancake and place it on
the plate



You can make about 5 pancakes
with this mix. Make sure you
turn off the stove after.



Enjoy



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