

January 2020

## Pancakes [Grades PK-3]

Regents' Center for Early Developmental Education

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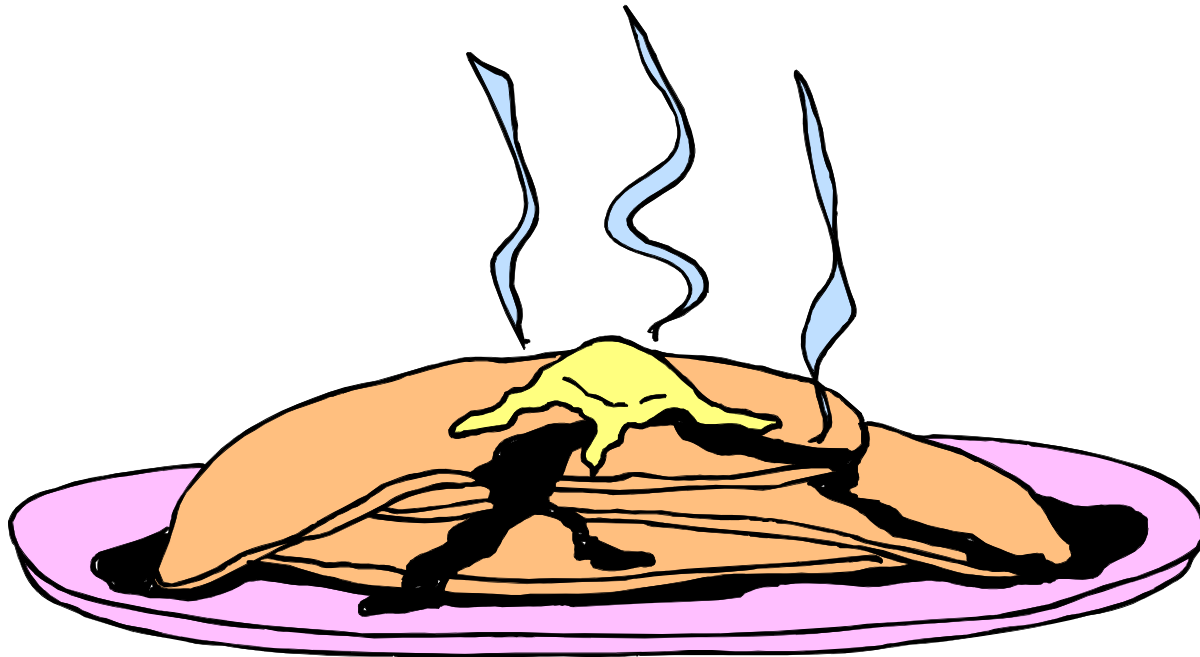
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# Pancakes



# Pancakes

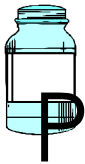
Here's what you need:



mixing bowl



spoon



pancake mix



water



Tablespoon



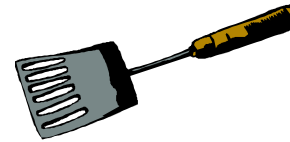
Half-Tablespoon



cooking oil



electric skillet,  
heated to 350°

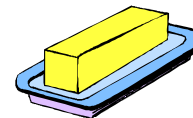


spatula



plates, forks, and knives

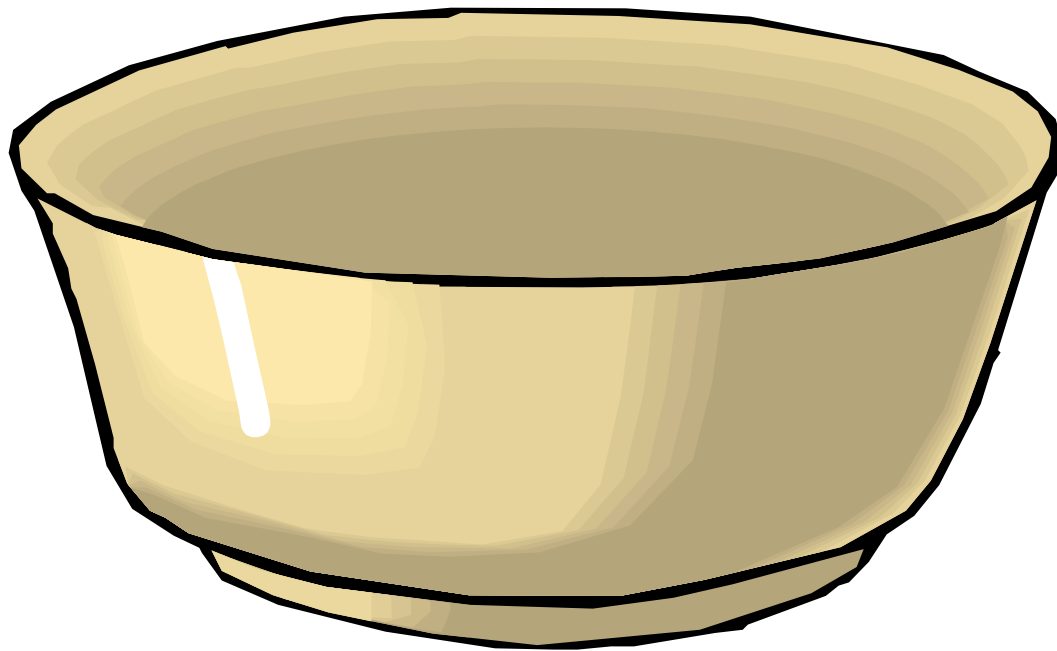
Optional:



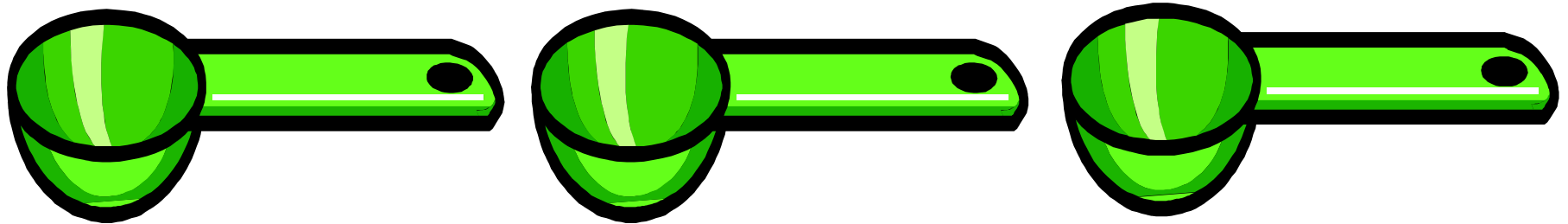
butter



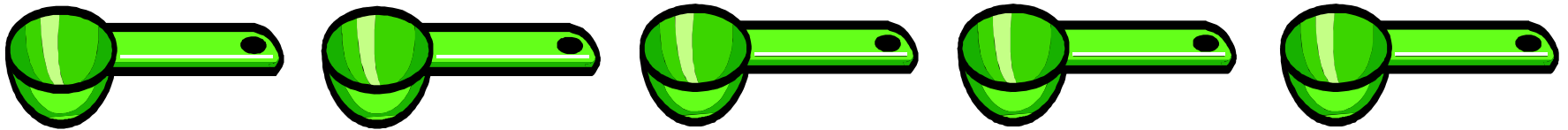
syrup



Get out a mixing bowl and spoon.



Add 3 big spoons pancake mix.



Add 5 small spoons water.



# Stir.



Squeeze the oil bottle one time into the skillet.





Pour into skillet and cook.



# Flip and cook.



# Eat!