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## Scrambled Eggs [Grades PK-3]

Regents' Center for Early Developmental Education

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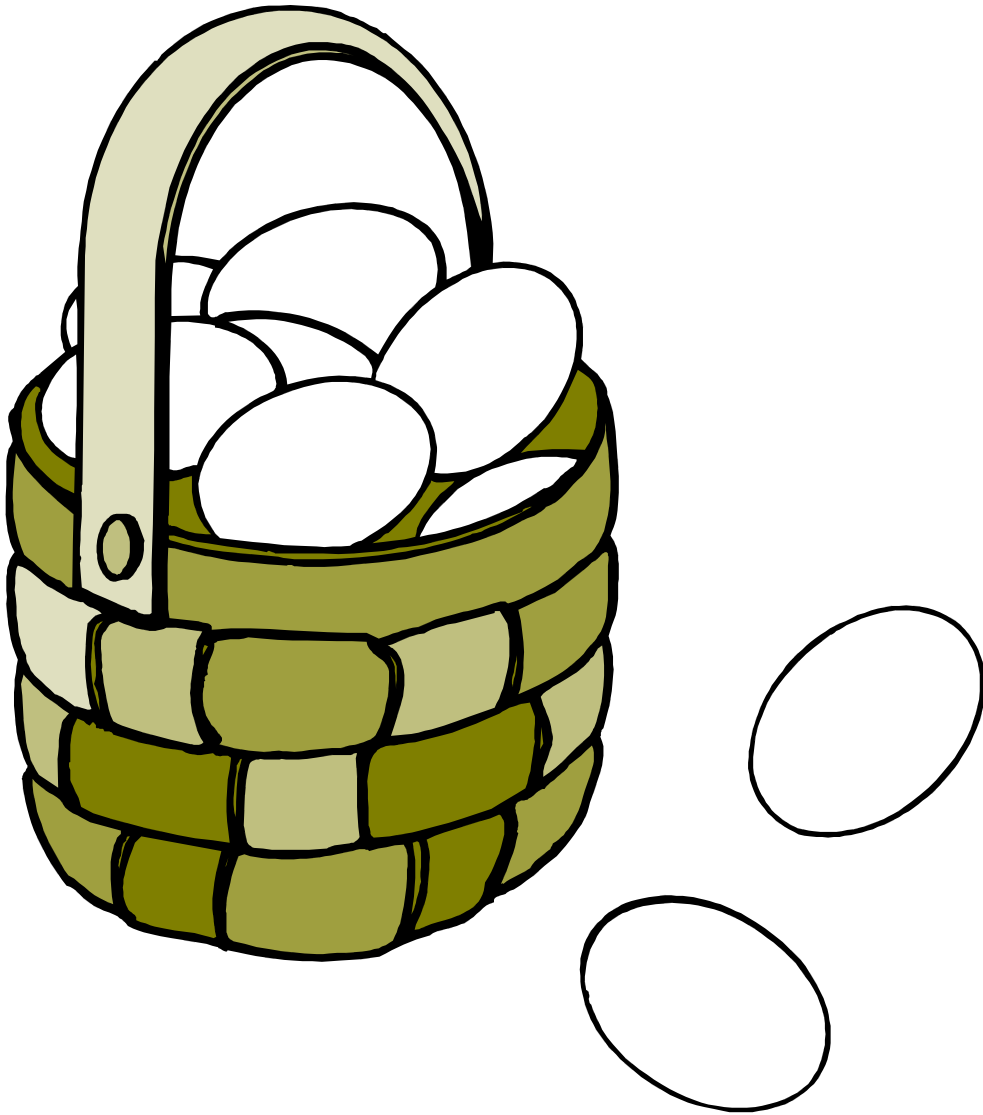
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# Scrambled Eggs



# Scrambled Eggs

You will need:



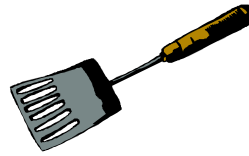
egg



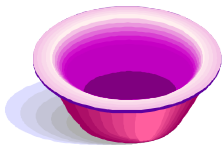
spoon



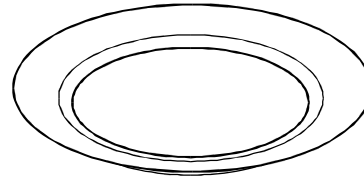
water



spatula



bowl



plate



1/2 teaspoon



fork



skillet with  
cover  
(preheat for  
students)



oil (optional)



With an adult, make  
sure the skillet is warm.



In a bowl,  
crack one egg.



Add two small  
spoons of water.



# Stir.





Pour the egg into  
the skillet.





# Cook.



# Eat!