

The kitchen is a great place for the whole family to practice literacy. Reading a recipe, measuring ingredients, and even figuring out what you need to buy from the store all use your literacy skills.

As a family, pick a recipe and write out the ingredient list on a sheet of paper.

Draw a picture of each ingredient, or find a picture of it in grocery store flyers or online, and glue it next to the ingredient. What do you need a lot of? What do you need just a little bit of?

## Make Apple Pancakes



### Ingredients:

- 2 eggs
- 1 ½ cups Natrel milk
- 2 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt



- ¼ cup sugar
- ½ teaspoon ground cinnamon
- 3 medium apples, peeled and grated
- vegetable oil, for frying
- icing sugar, to sprinkle on top

**This part is hot!**  
Adults do these steps while kids watch and "supervise".

### Make the batter:

1. Get a large bowl and mix the eggs and milk.
2. Get a medium bowl and add flour, baking powder, salt, sugar and cinnamon. Stir together.
3. Pour the ingredients from the medium bowl into the large bowl. Stir until the mixture has become a sticky batter.
4. Add the apples to your mixture and stir until combined.



### Make the pancakes:

1. Get a frying pan and add a few tablespoons of oil. Put it on the stove over medium-low heat for two or three minutes to warm up.
2. Use a measuring cup to scoop and carefully pour batter into the frying pan.
3. Cook pancakes until their underside is golden-brown. Then flip and cook for another two or three minutes.
4. Sprinkle cooked pancakes with icing sugar. Get eating!

## Taking it Further

Take the ingredient list you've made, and look around your kitchen together. Do you have everything you need to make the recipe? Write how much of each ingredient you'll need from the grocery store.