

Schofield&Sims

Making Pancakes

Comprehension Resource



Making Pancakes

This text includes a recipe, which tells you what you need and the steps to follow to make pancakes at home. Cooking is fun, but you must always ask an adult to help you.

Mix together flour, salt, egg and milk and you will have batter. Depending on the quantity of the different ingredients, you can make thick batter or thin batter, which is ideal for making pancakes.

Ingredients

125g (4oz) plain or self-raising flour • pinch of salt • 1 egg • 300ml (½ pint) milk

Method

1. First, sift the flour and salt into a large bowl.
2. Use a spoon to make a hollow in the middle of the flour. Into this drop one lightly beaten egg.
3. Next, pour half the milk onto the flour. Work the flour into the milk and then beat the mixture with a wooden spoon, a hand whisk or in a mixer.
4. When the mixture is smooth like cream and free of any lumps, allow it to stand for a few minutes. Then add the remainder of the milk, remembering to beat continuously.
5. Add a small amount of cooking oil to your frying pan – just enough to coat it with a thin film.
6. Wait until the frying pan is very hot before carefully pouring in a small quantity of batter mixture – just enough to cover the bottom of the pan. Tilt the pan backwards and forwards to spread the batter evenly.
7. After about a minute, turn the pancake over using a spatula. (Very skilful cooks are able to toss the pancake by flicking the pan with their wrists!) Cook the other side until golden brown.
8. Lift the pancake out of the frying pan and put it on a plate. Then enjoy with your favourite filling. Pancakes can be eaten in many different ways. They can be served with sugar, lemon, jam or chocolate spread, or stuffed with fruit and cream. They can also be eaten stuffed with fish or minced meat or covered with cheese.

Did you know?

Pancakes are traditionally eaten before Lent, the time of the year just before Easter when Christians remember the story of Jesus wandering through the desert for forty days. People would use up all their rich food before Lent. Fat was used up making pancakes and then people went without certain kinds of food for forty days. This was called fasting. The Tuesday before Lent became known as 'Pancake Day'. Nowadays, many people with lots of different beliefs enjoy making and eating pancakes to celebrate Pancake Day.

Questions

Name: _____

1 What do you think is meant by a *pinch* of salt? Tick **one**.

a handful

☐

a tiny amount

☐

a large amount

☐

a whole bag

☐


1 mark

2 Look at step 3 of the recipe. What does the group of words *work the flour into the milk* mean?


1 mark

3 What should the batter mixture look like before it goes into the frying pan? Give **two** points.


2 marks

4 Look at step 6. Why does the recipe say you shouldn't pour the batter into the frying pan straightaway?


1 mark

5 Look at step 8. Give **three** fillings that you can put into stuffed pancakes.

1 _____

2 _____

3 _____


3 marks

Questions *continued*

Name: _____

- 6** What can very skilful cooks do?

1 mark

- 7** Why did the tradition of Pancake Day begin? Give **two** points.

2 marks

- 8** Draw lines to match each word to its meaning in the text.

sift

something that is used in or added
to a mixture

skilful

doing without food or water

ingredient

expert or very good at

fasting

to separate by sieving or straining

4 marks

- 9** A recipe is really a set of instructions for making something.

Write a recipe for your favourite sandwich. Imagine that it will be used by someone who has never made one before.

Make sure you include all the ingredients and instructions they will need.

Write your recipe on a separate sheet of paper.

3 marks

Answers

1. a tiny amount ☒

Award 1 mark for the correct answer ticked.

2. Mix the flour into the milk.

Award 1 mark for any reference to mixing, combining or stirring the milk and flour together.

3. Smooth OR like cream OR free of lumps

Award 1 mark for any two correct answers.

4. You need to wait because the pan needs time to get very hot.

Award 1 mark for the correct answer.

5. Fruit and cream OR fish OR (minced) meat

Award 1 mark for each correct answer. If the child chooses cheese, sugar, lemon, jam or chocolate spread, refocus them on the word 'stuffed' in the question and encourage them to reread the paragraph.

6. Toss the pancake (by flicking the pan with their wrists).

Award 1 mark for the correct answer.

7. People needed to use up all their rich foods before Lent because during Lent they would be going without them/fasting to remember Jesus' time in the desert.

Award 1 mark for a reference to using up fatty foods. Award another 1 mark for a reference to fasting or remembering Jesus.

8.

sift	something that is used in or added to a mixture
skilful	doing without food or water
ingredient	expert or very good at
fasting	to separate by sieving or straining

Award 1 mark for each word correctly matched.

9. Answers will vary. Award 3 marks for a recipe that includes ingredients and a plausible method.

You may wish to draw the children's attention to the need to use command sentences/imperative verbs, as in the pancake text. Remind them to use full sentences and to include safety instructions.

You may wish to extend this task by demonstrating one of their recipes. Ask the child to read each step aloud of their method aloud as you demonstrate carrying it out – to the letter! This will cause a lot of amusement but will also demonstrate the importance of precision.