

Hello everyone!

I think it will be a nice idea to make some videos of recipes that you enjoy cooking.

I have made a video with a recipe for American style pancakes. Although this isn't a traditional British recipe, they are very delicious and they remind me of one of my favourite childhood films, Matilda.

Here's a clip if you want to have a look!

<https://www.youtube.com/watch?v=B0ab3213sYY>

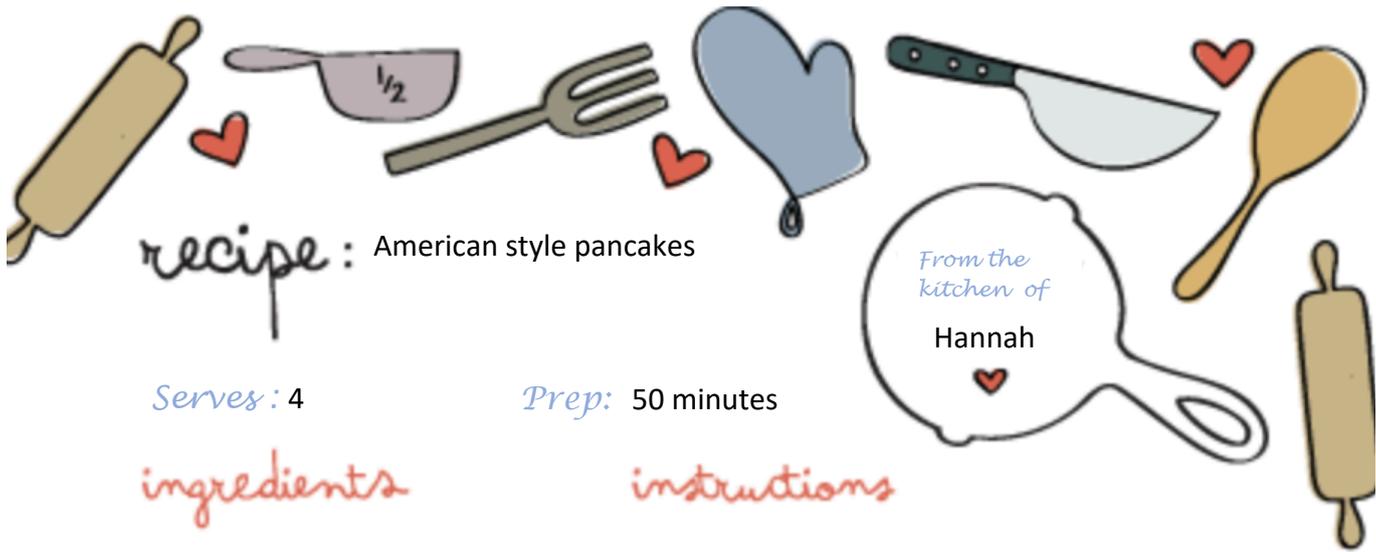
I will try and post more recipes and next time I will try to focus on popular foods and traditional dishes from Britain. It will be nice for you to create an ingredients checklist as well. Perhaps you would also like to draw pictures of the food. For example, eggs, sugar, flour etc.



Then, you could write the method, so that we can all try and make your recipe!!!

Please see my example below. (page 2)

Please also see the vocabulary contents on page 3



recipe : American style pancakes



Serves : 4

Prep: 50 minutes

ingredients

instructions

- 150 grams of Plain Flour
- 50 grams of Caster Sugar
- 1 tsp of Baking Power
- 150 ml of Milk
- 1 egg
- a pinch of cinnamon (optional)

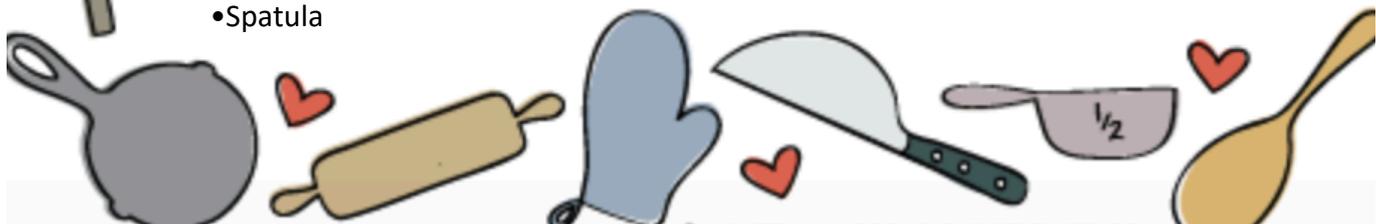
1. In a mixing bowl, sift the flour and baking powder.
2. Add the sugar (and cinnamon).
3. In a separate bowl, beat together the milk and egg.
4. Mix the wet ingredients with the dry. Stir. Refrigerate for 30 minutes
5. Then, in a non-stick frying pan, put a tablespoon of the mixture into the centre.
6. When the pancake starts to bubble, flip it.
7. Cook the other side for 30 seconds to a minute.
8. Stack pancakes and decorate with toppings!

notes

You can choose whichever toppings you fancy!
Fruit, honey, syrup, jam, Nutella, crispy bacon etc..

Equipment:

- Mixing bowl
- Non-stick frying pan
- Spatula



Vocabulary

SIEVE



NON-STICK FRYING PAN



SPATULA



BEAT



MIXING BOWL.



MIX



STIR



MIXTURE

