



## Fun With Measuring (Activity)

### *Favorite Pancakes*



#### **Ingredients**

1 1/4 cups all-purpose flour  
3 teaspoons baking powder\*  
1 Tablespoon sugar  
1 cup milk  
2 Tablespoons oil  
2 Tablespoons water  
Non-stick spray or oil

#### **Equipment**

Pancake griddle (or skillet)  
measuring cups (dry and liquid)  
measuring spoons  
large mixing bowl  
medium mixing bowl  
whisk  
pancake turner (or wide spatula)  
serving tray

\* 3 teaspoons equals 1 Tablespoon. It is more accurate to measure with 1 Tablespoon rather than 3 teaspoons, but measuring with teaspoons will give you more practice measuring.

#### **Directions for Favorite Pancakes**

##### **Measuring Dry Ingredients**

- Spoon flour into a measuring cup and level off. Pour into the medium mixing bowl.
- Measure baking powder and sugar with measuring spoons, level off each time, and add to the bowl.
- Stir dry ingredients together.

##### **Measuring Liquid Ingredients**

- Pour milk into a liquid measuring cup which is sitting on the table. Bend down to look at the 1 cup mark at eye level to be sure the amount is right. Pour into the medium mixing bowl.
- Measure oil and water with measuring spoons and combine with the milk in the medium mixing bowl.

##### **Cooking Directions**

- Add wet ingredients to the dry ingredients, whisk ingredients together.
- Spray griddle (or skillet) with a non-stick spray, or use a non-stick skillet. Turn on the burner to preheat the griddle or skillet.
- Pour about 1/4 cup of batter onto the griddle per pancake.
- Cook until the upsides of pancakes are bubbly all over, a few bubbles have burst and edges begin to appear dry.
- Use a quick flip with a pancake turner or wide spatula to turn pancakes. Turn only once.

