



RECIPE::

INGREDIENTS

- 1 Egg (ou)
- 100g of Plain Flour (Farina)
- 25g of Butter (Mantega)
- 25g of Sugar (Sucre)
- Teaspoon of Baking powder (Culleradeta de Llevat en pols)
- 150ml of Milk (Llet)
- Pinch of Salt (Pessic de Sal)
- Chocolate Spread (Xocolata per untar)
- Fruit (Fruita)
- Oil (Oli)

COOKWARE (Estris de cuina)

- 1 Big Bowl (bol gran)
- 1 Pan (Paella)
- 1 Wisck Rod (Barilla batedora)
- 1 Ladle (Cullerot)
- 1 Knief (Ganivet)
- 1 Teaspoon (cullereta)



METHOD

STEP 1: Wash your hands properly.

STEP 2: Prepare all the ingredients you need before you start cooking.

STEP 3: Put the butter into the microwave a few seconds until is melted

STEP 4: Add the melted butter in a big bowl and then one by one all other ingredients we have.

STEP 5: Mix all the ingredients with the whisk rod.

STEP 6: Heat the pan. When the pan is hot add some butter or Oil.

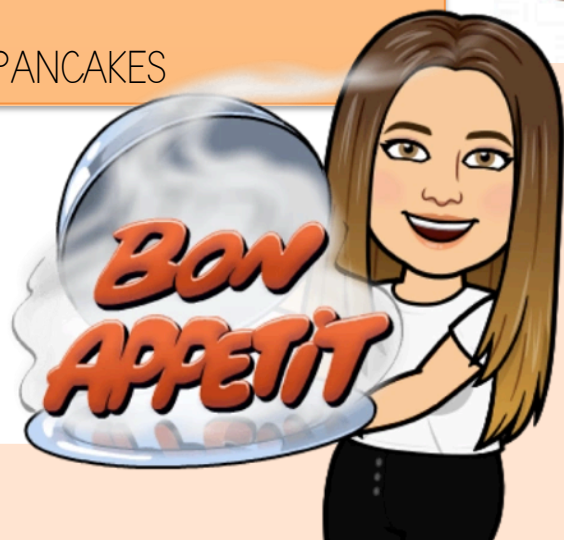
STEP 7: Pour the mixture onto a pan.

STEP 8: Wait a minute and when the Pancake is brown turn it.

STEP 9: After 10 seconds, the Pancake will be ready. Make how many Pancakes you want.

STEP 10: Spread the chocolate cream and add some fruit on top.

ENJOY THE AMERICAN PANCAKES



KEY WORDS (VOCABULARY)

NEEDS

LADLE: Cullerot

BOWL: Bol

WHISK ROD: Varilla Batidora

PAN: Paella

TEASPOON: cullera petita

VERBS

POUR: Abocar

ENJOY: Gaudir

MIX: Barrejar

SPREAD: Untar

ADD: Afegir

HEAT: Escalfar

WASH: Rentar

PREPARE: Preparar

OTHERS:

ON TOP: A sobre

BEFORE: Abans

AFTER: Després

UNTIL : Fins que

MELTED: Desfet

