

Homemade Pancakes

Ingredients you will need:



Flour



Sugar



Baking Powder



Salt



Eggs



Milk



Oil







Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons white sugar
- 1 Tablespoon baking powder
- 1/4 teaspoon salt
- 1 cup milk, room temperature
- 1 egg, room temperature
- 1 tablespoon oil
- 1 tablespoon oil (for pan)
- Butter
- Syrup

You will also need:



Instructions

1. Measure  and add flour, sugar, baking powder, and salt to your bowl. 
2. Whisk the ingredients together. 
3. Add the milk, egg, and oil to the ingredients. 
4. Whisk until all ingredients are combined
5. Heat griddle or pan to medium high 
6. Grease surface with additional oil.
7. Spoon batter onto griddle. Cook until bubbles form and edges are dry. Flip 
8. Remove pancake from pan and top with butter and syrup.

Answer the following questions about the recipe:

1. How much flour does the recipe call for?
2. How much salt do you need to add?
3. What kitchen tool do you use to mix the ingredients?
4. What do you use to turn the pancake?
5. What kind of sugar does the recipe call for?
6. The batter calls for 4 dry ingredients. Can you name them?
7. There are 3 wet ingredients in the batter. Can you name them?



Rice Crispy Treats

Items you will need:



Rice Cereal



Butter



Marshmallows



Saucepan



Spoon



Measuring cup



9x13 pan



Cooking Spray

Ingredients:

3 tablespoons butter or margarine







1 – 10oz. package regular marshmallows

— OR —

4 cups miniature marshmallows

6 cups rice cereal

Instructions:

1. In large saucepan  melt 3 tablespoons butter  over heat.
2. Add marshmallows  and stir until completely melted. Remove from heat.
3. Add rice cereal  Stir until well coated.
4. Using buttered spoon or wax paper evenly press mixture into 13 x 9 pan  coated with cooking spray .
5. Cool. Cut into 2-inch squares.

Answer the following questions about the recipe:

1. What do you melt first in the saucepan?
2. How many tablespoons of butter do you need?
3. After the butter is melted, what do you add next?
4. What size pan do you need?
5. What do you spray in the pan? Why?
6. How many cups of mini marshmallows does the recipe call for?
7. How many cups of rice cereal do you need?
8. This recipe only has 3 ingredients. Can you name them?



Grilled Cheese Sandwich

You will need:



Bread



Sliced cheese



Butter



Butter knife



Spatula




Frying pan

Ingredients:

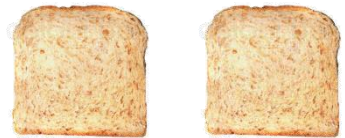
2 Slices Bread 

1 Slice Cheese 

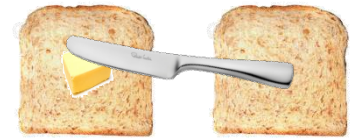
1 Tablespoon butter 

Instructions: *Put pan on stove on low – medium heat*

Lay both slices of bread down on a flat surface.



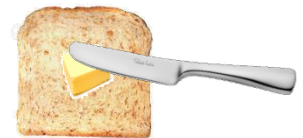
Spread half the butter on one slice of bread.



Lay bread in pan, butter side down, and top with cheese slice.



Butter second slice of bread with remaining butter.



Lay bread over cheese in pan with the butter side facing up.



When bottom bread is browned, use spatula to flip sandwich.



Cook until other side is browned and remove to plate. Enjoy!



English Muffin Pizza

You will need:



English Muffins



Pizza Sauce



String Cheese



Pepperoni



Spoon



Fork



Cookie Sheet

Ingredients:



1 English Muffin



1 String Cheese



Pizza Sauce



6 slices peperoni

Instructions:

Preheat oven to 350 degrees.



Using a fork, separate English muffin into two pieces.



Using the spoon, add pizza sauce to both sides of English muffins.



Peel string cheese into pieces and lay on top of sauce.



Place pepperoni slices on top of the cheese.



Place pizza muffins on cookie sheet.



Place cookie sheet in oven on center rack. Bake for 15 minutes. Enjoy!



Tacos

You will need:



1 lb. Ground Beef



Taco Seasoning



Water



Taco Shells



Spoon



Frying Pan

Additional Toppings:



Instructions:

Turn stove burner on to medium high heat.



Put meat into pan and cook until browned.



When meat is browned add contents of seasoning packet.



Fill seasoning packet half way with water, add to packet.



Stir, lower heat and let simmer for 10 minutes.



Fill taco shells with desired amount of meat mixture.



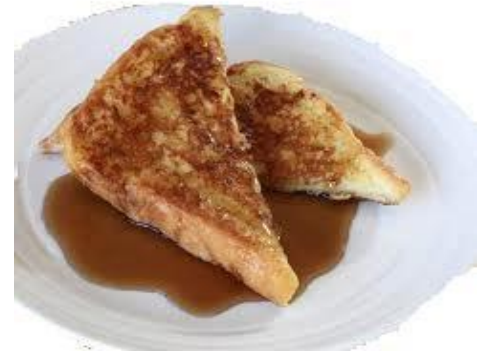
Top with additional toppings and enjoy!



French Toast

Ingredients:

6 Slices Bread
2 eggs
2/3 cup milk
¼ teaspoon cinnamon
½ teaspoon vanilla
butter
Syrup
non-stick spray



1. Beat together eggs, milk, cinnamon and vanilla.

2. Use butter or non stick spray to coat skillet so toast does not stick.

3. Dunk each slice of bread in egg mixture until soaked.

4. Place soaked bread in pan and cook until golden brown on each side.

5. Top each slice with butter and syrup.

Draw a line to match the following ingredients:

Butter



Vanilla



Bread



Milk



Cinnamon



















Eggs



Chocolate Peanut Butter Oatmeal Bars

You will need:



Ingredients:	Directions:
 3/4 cup Butter	1. Melt butter  in large saucepan  on medium heat.
 1/2 cup Brown Sugar	2. Add brown sugar  and vanilla 
 1 tsp. Vanilla	3. Add oatmeal  stir for 4 minutes
 3 cups Oatmeal	4. Pour half the mixture in pan 
 1 cup Chocolate Chips	4. Pour chocolate chips  and peanut butter  into bowl 
 1/2 cup Peanut Butter	5. Microwave  30 seconds, stir. Continue microwaving in 15 second increments until melted. 6. Pour chocolate mix into pan, top with remaining oatmeal mixture. 7. Cover and refrigerate 3 hours 