

Monday

Yr 5 Reading Comprehension Page 1

How to Make Pancakes

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



MAKING PANCAKES

Ingredients: 125 g (4 oz) of plain or self-raising flour
pinch of salt
1 egg
300 ml ($\frac{1}{2}$ pint) milk

Method:

Sift the flour and salt into a large bowl.
Use a wooden spoon and make a hollow in the middle of the flour.
Into this drop one lightly beaten egg.
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 the mixer.
When it is smooth like cream and free of any lumps, allow it to stand for a few minutes. Next add the remainder of the milk, remembering to beat continuously.

Add a small amount of cooking oil to your frying-pan – just enough to cover the bottom with a thin film.

The frying-pan should be very hot before 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.
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.

Lift the pancake out of the frying-pan and put it on a plate.

Pancakes can be eaten in many different ways. They can be served with sugar, lemon, orange juice or treacle, or stuffed with fruit and cream. They can also be eaten stuffed with fish or minced meat or covered with cheese.

Pancakes used to be eaten before Lent, the time of the year just before Easter when many people 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 'Shrove Tuesday' or 'Pancake Day'. Often special pancake races were held in which competitors had to race carrying a frying-pan holding a pancake. As they ran they had to toss the pancake!



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Explain the following words:

sift

skilful

ingredients

fasting

What do you think is meant by "work the flour into the milk"?

What should the batter mixture look like before it is ready for cooking?

What does the recipe say you must make sure of before pouring the batter into the frying-pan?

Explain how you like to eat your pancakes. What does the recipe suggest?

Explain how Shrove Tuesday began.

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In your own words, write out a description of how to make a pancake.

What can very skilful cooks do?

What is a 'pinch' of salt?

A recipe is really an instruction for how to make something – just like the instructions you get when you buy something to build or make at home.

Draft out your own instructions for the following:

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You meet an alien who has never worn a sweater or anything like a sweater ever before. Write your instructions so that he/she can put on the sweater.
