



PANCAKES

Here's how to make ten to twelve pancakes using Aunt Jemima Original Pancake Mix



- _____1. Get 1 cup dry measuring cup.
Get pancake mix.
Get bowl.
Get liquid measuring cup.
Get skim milk.
Get measuring spoons.
Get oil (vegetable or olive).
Get 1 egg.
Get tablespoon.
Get whisk.
Get pan.
Get about 1 tablespoon butter or margarine and a paper towel.
Get ladle.
Get spatula.



- _____2. Measure 1 cup pancake mix.



- _____3. Put pancake mix into bowl.



_____4. Measure $\frac{3}{4}$ cup milk.



_____5. Put milk into bowl.



_____6. Measure 1 tablespoon oil.



_____7. Put oil into bowl.



____ 8. Crack egg into bowl.



____ 9. *Problem?* Take out any egg shell pieces.



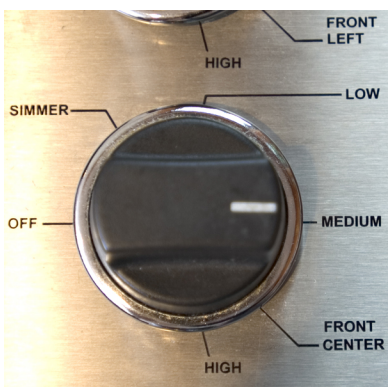
____ 10. Mix.



____ 11. Grease pan.



_____12. Put pan on to stove.



_____13. Turn on stove to low-medium.



_____14. Wait 1 to 2 minutes.



_____15. Ladle pancake batter into pan.



_____16. Wait for bubbles.



_____17. Turn pancakes.



_____18. Cook about 2 to 3 minutes.



_____19. Turn off stove.



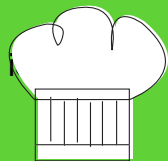
_____20. Take out pancakes.



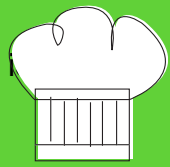
PANCAKES

Here's how to make ten to twelve pancakes using Aunt Jemima Original Pancake Mix

- _____ 1. Get 1 cup dry measuring cup. Get pancake mix. Get bowl. Get liquid measuring cup. Get skim milk. Get measuring spoons. Get oil (vegetable or olive). Get 1 egg. Get tablespoon. Get whisk. Get pan. Get about 1 tablespoon of butter or margarine and a paper towel. Get ladle. Get spatula.
Get a clean, one cup dry measuring cup, a box of Aunt Jemima Original Pancake Mix, a clean mixing bowl, a clean liquid measuring cup, fresh skim milk (check the expiration date to make sure it's still good), clean measuring spoons, vegetable or olive oil, one fresh egg, a clean tablespoon, a clean whisk, a clean pan for cooking, about one tablespoon of butter or margarine and a paper towel to grease the pan, a clean ladle and a clean spatula.
- _____ 2. Measure 1 cup pancake mix.
Using the dry measuring cup, measure one cup of pancake mix.
- _____ 3. Put pancake mix into bowl.
Put the pancake mix from the measuring cup into the bowl.
- _____ 4. Measure $\frac{3}{4}$ cup milk.
Using the liquid measuring cup, measure three quarters cup of milk.
- _____ 5. Put milk into bowl.
Put the milk from the measuring cup into the bowl with the pancake mix.
- _____ 6. Measure 1 tablespoon oil.
Using the measuring spoons, measure 1 tablespoon of oil.
- _____ 7. Put oil into bowl.
Put the oil from the measuring spoon into the bowl with the pancake mix.



- _____ 8. Crack egg into bowl.
Using one or two hands, crack open the egg into the bowl.
Throw away the empty egg shell.
- _____ 9. **Problem?** Take out any egg shell pieces.
Using the tablespoon, spoon up and throw away any small egg shell pieces that may have broken off into the bowl.
- _____ 10. Mix.
Using your one hand, hold the bowl to keep it steady.
Using your other hand and the whisk, stir the mixture in the bowl until all the ingredients are blended together.
- _____ 11. Grease pan.
Using your one hand, hold the pan to keep it steady.
Using your other hand and the butter or margarine and the paper towel, grease the pan.
- _____ 12. Put pan on to stove.
Put the pan on to a stove burner.
- _____ 13. Turn on stove to low-medium.
Turn on the stove burner to a low-medium heat.
- _____ 14. Wait 1 to 2 minutes.
Wait one to two minutes so the pan warms up before putting in the pancake batter.
- _____ 15. Ladle pancake batter into pan.
Using the ladle, scoop up pancake batter so that about one half of the ladle is full of batter.
Turn the ladle so the pancake batter empties into the pan in one spot.
Do this again until you have a few pancakes in the pan, making sure that the pancakes are not touching each other.
Put the ladle to rest in the bowl.
- _____ 16. Wait for bubbles.
Watch the pancakes that are cooking.
When you see many tiny bubbles appearing on the pancakes, it's time to turn over the pancakes.



- _____ 17. Turn pancakes.
Using your one hand, hold the pan so that it's steady and safe.
Using your other hand and the spatula, turn over each pancake to cook on the other side.
- _____ 18. Cook about 2 to 3 minutes.
Cook over low-medium heat for about two to three minutes, or until the pancakes are slightly brown on the bottom.
- _____ 19. Turn off stove.
Turn off the stove burner.
- _____ 20. Take out pancakes.
Using your one hand, hold the pan so that it's steady and safe.
Using your other hand and the spatula, lift the pancakes up and out of the pan.