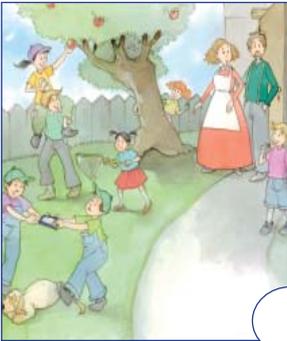


## The Runaway Pancake • Worksheet

### 1. Match the sentences to the pictures.

1.  2.  3.  4. 

- A. First she mixed flour, eggs and milk.
- B. “Stop!” cried the mother. “Quick, somebody catch it!”
- C. There was once a family with seven children.
- D. She tossed the first pancake, up into the air and down again.

### 2. Can you match the animals with the places where the pancake meets them?

dog      rabbit      duck      cat      goat      fox      pig

stream      kennel      farmyard      field      pen      meadow      bushes

### 3. Choose the correct verbs in the correct forms to finish the sentences.

- A. The dog ..... in his kennel when the pancake ..... past.  
(was rolling/rolled/snoozed/was snoozing)
- B. The pancake ..... on, with the dog and all the family ..... behind.  
(chasing/chased/rolling/rolled)
- C. A rabbit in a field ..... the pancake ..... past.  
(seeing/saw/rolled/rolling)
- D. “Stop, Mr. Pancake!” she ..... . “Just ..... me try a tiny piece of you.” (let/letting/calling/called)

### 4. Answer TRUE or FALSE.

- A. The cat thought the pancake chase was a game. **TRUE/FALSE**
- B. The pancake hitched a ride because it liked flying kites. **TRUE/FALSE**
- C. The pancake wanted to eat the pig. **TRUE/FALSE**
- D. The pancake was scared to go into the forest on its own. **TRUE/FALSE**
- E. The pig pretended he couldn’t hear the pancake. **TRUE/FALSE**
- F. The family arrived just in time to save the pancake. **TRUE/FALSE**

# The Runaway Pancake • Worksheet

**Activity:** Try making your own pancakes using the recipe below.

## Ingredients:

**For 8-10 pancakes:**  
100g (4oz) plain flour  
salt  
1 medium egg  
300ml (½ pint) milk  
sunflower oil, for wiping

**Suggested toppings:**  
sugar and lemon  
jam  
honey  
chocolate spread  
ice cream

## Chef's Tip

When you're making pancakes, the first one often doesn't work very well. If this happens, don't worry – throw it away and just make some more.



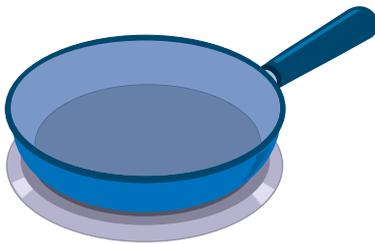
1. Put the flour and a pinch of salt into a sieve and sift them into a large bowl. Make a deep hollow in the middle of the flour. Break the egg into a cup.



2. Pour the egg into the hollow, then start to mix it with a whisk. Add a little milk, and gradually mix the milk and egg with the flour around the hollow.



3. Add some more milk, and mix it with more of the flour. Repeat until all the ingredients are mixed together. Whisk the mixture well to break up any lumps.



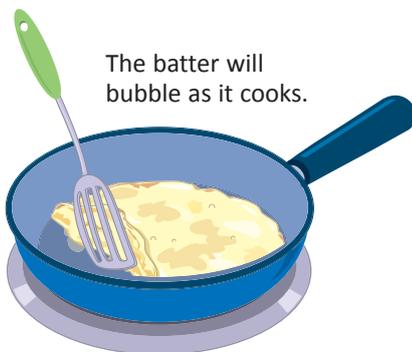
4. Pour a little oil into a cup, ready for wiping the pan. Then, heat a 20-23cm (8-9in) non-stick frying pan over a medium heat for about a minute.



5. Dip a paper towel into the oil and carefully wipe the inside of the pan with it. Be very careful that your fingers don't touch the hot pan.



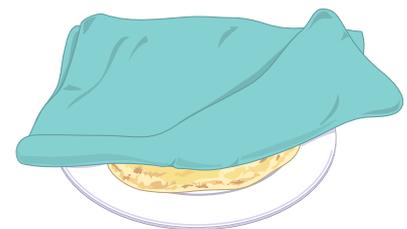
6. Pour about half a ladleful of batter into the pan, then take the pan straight off the heat. Carefully swirl the batter around to spread it out into a circle.



7. Put the pan back on the heat and cook the pancake until the top looks dry (about a minute). Loosen the edges with a spatula to check that it is golden brown.



8. Slide the spatula under the pancake, then lift the pancake and turn it over. Cook it for another 30 seconds, then slide it out of the pan, onto a plate.



9. Cover the pancake with a clean tea towel to keep it warm. Then, heat the pan and wipe on more oil. Make more pancakes until you have finished all the batter.