

## What you will need / Preparing the activity

### Equipment (per student group)

- 1 small bowl (min 3 cup capacity)
- Wooden spoon/mixing spoon
- Measuring jug
- Measuring cup

### Equipment (for you as teacher)

- An electric fry pan (or similar)
- Egg flip
- Fry pan
- Butter or oil

### Ingredients (per group)

- 250ml Milk
- 1 egg
- 1 cup Self Raising Flour

## Set up

Have the student equipment at the front of the class (for example a tin of wooden spoons, stack of bowls etc). This way children will have to come up and find the items based on the recipe sheet.

If time is pressing you could ask a student “What is the first thing everyone needs?” Get the children to answer in Auslan (Eg Bowl). You can then pick up a cup and ask (in Auslan) “this (point to object) a bowl?”, and so on. Then you could hand out the objects or get a helper etc.

### Alternative 1 : Helping Table

You could set up a helping table/s, where you keep the eggs, milk and flour, and get children to come up to collect their ingredients; from where you can supervise the process; perhaps helping to pour, break eggs etc.

### Alternative 2 : Pass around ingredients

You could have a large bowl of eggs, jug of milk, bag of flour and get children to pass these around so at least three groups will be busy measuring etc at any one time (more if you divide ingredients into more lots)

### Alternative 3 : Controlled delivery

This is where you go group to group and sign questions like “What do you need?” “How many eggs?” “How much flour?” and so on. If you are in a carpeted classroom this may be the cleanest idea

## Cooking

The mixture should be just the right size for each child to have 1 pancake.

As children finish their batter get them to come up to you at the ‘cooking station’ (a table with the frypan oil and either plates or napkins to put pancake on when cooked)

This is a great opportunity to use signs like more—”you need more flour” “mix more” etc

If the batter is right, pour the batter into your lightly oiled/buttered frypan. A large square style electric frypan should allow you to cook two pancakes at once. Flip after about a minute, when pancake starts to golden.

Place cooked pancakes on a napkin or plate for children to take away and eat.