Recipe: **Puffy Egg Pancake**  Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Servings: \_\_\_\_\_\_ people Oven temp: \_\_\_\_\_\_\_F

INGREDIENTS:

15mL \_\_\_\_\_\_\_\_\_\_\_ Butter

60mL Flour  
60mL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  
1 Egg

*Topping:*  
Dusting of Icing Sugar  
Whipping cream

Seasonal Fruit sliced:

125mL Mixed Berries + 15mL sugar

INSTRUCTIONS:

1. Preheat oven to \_\_\_\_\_\_\_\_\_\_F
2. Place \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ butter into a 9” glass Pyrex \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. In a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ bowl, beat \_\_\_\_\_\_\_\_\_\_ slightly.
4. Add \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to egg, beating with fork until just combined.
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ batter into prepared pie plate (see step 2)
6. Bake at 425F for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ minutes or until golden brown (pancake will form a well in center and edges will puff up)
7. Meanwhile prepare fruit
8. Arrange fruit in the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of pancake once cooked.
9. Sprinkle with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and top with whipped cream.

**Other**:

- Wash pan \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ but please clean the rest of your dishes before sitting down.

Leave pie plate \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ for teacher to pick up.

Tray equipment Baking Time:

Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Housekeeper(s): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dish dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Special Duties: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Person A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Person B: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Questions**:

1. The 4 sizes of measuring spoons are : \_\_\_\_\_\_\_\_\_\_\_ mL, \_\_\_\_\_\_\_\_\_mL, \_\_\_\_\_\_\_\_\_mL and \_\_\_\_\_\_\_\_\_mL
2. The 4 sizes of dry measuring cups are : \_\_\_\_\_\_\_\_\_\_\_ mL, \_\_\_\_\_\_\_\_\_mL, \_\_\_\_\_\_\_\_\_mL and \_\_\_\_\_\_\_\_\_mL
3. The smallest amount you can measure in a liquid measuring cups is: \_\_\_\_\_\_\_\_\_\_\_\_\_ mL
4. Before asking the teacher for the sink plugs all the dishes should be pre-rinsed and look almost \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
5. Dishes that are pre-rinsed should be stacked next to the sink and never \_\_\_\_\_\_\_\_\_\_\_ a sink.
6. Put the pie plate and dirty laundry on your \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ when the lab is done.
7. Food is only allowed to be eaten when you are sitting at your \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
8. What happens when you place hot glass in water before letting it cool?

**After the Lab Reflection**

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| How did you decide who was responsible for grocery shopping or staying in unit? |  |
| Identify something that went well today in your group. |  |
| Identify something that you could improve for next lab |  |