

Name _____

Fluffy Pancake Delight

Multiple Choice Questions

1. What is the first step in making pancakes?
 - a) Mixing wet ingredients
 - b) Preheating the pan
 - c) Combining dry ingredients
 - d) Adding toppings

2. Why is it important not to overmix the pancake batter?
 - a) To make the pancakes crunchy
 - b) To prevent them from being fluffy
 - c) To avoid tough pancakes
 - d) To make them sour

3. How can you tell when it's time to flip the pancakes?
 - a) When you see bubbles forming on the surface
 - b) After exactly 1 minute of cooking
 - c) When they turn blue
 - d) When they become very soft

4. What should you use to spread the pancake batter into a circular shape on the skillet?
 - a) A fork
 - b) Your fingers
 - c) The back of a ladle or spoon
 - d) A knife

5. What can you add to your pancakes for extra flavor and sweetness?
 - a) Ketchup
 - b) Mustard
 - c) Maple syrup
 - d) Soy sauce

