

Name \_\_\_\_\_

## Fluffy Pancake Delight

### Short Answer Key

1. You should know the pancake batter is just combined when the dry ingredients are no longer visible, and the wet and dry ingredients are mixed together.
2. It's necessary to grease the skillet before pouring the pancake batter to prevent the pancakes from sticking to the pan and to ensure they cook evenly.
3. Two optional toppings for pancakes are fresh fruit (e.g., berries, bananas) and a dollop of whipped cream.
4. To keep pancakes warm while you cook the rest of the batch, you can place them on a baking sheet in a preheated oven at a low temperature (around 200°F or 93°C).
5. If you don't have a ladle, you can use a measuring cup or a large spoon to pour the pancake batter onto the skillet.

