

Name _____

Fluffy Pancake Delight

Open-Ended Response Answer Key

1. When the pancake batter is just combined, it should have a slightly lumpy texture, and there should be no visible dry patches of flour. It will be thick but pourable.
2. The purpose of greasing the skillet before cooking the pancakes is to prevent the pancakes from sticking to the pan and to ensure that they cook evenly without burning.
3. Some creative pancake toppings beyond the usual choices include chocolate chips, chopped nuts, caramel sauce, peanut butter, or even savory options like crispy bacon or scrambled eggs.
4. To create different flavors, you can add ingredients like cinnamon, cocoa powder, grated lemon zest, or mashed bananas to the basic pancake batter. These additions will give your pancakes a unique and delicious twist.

