

INGREDIENTS

△1 cup all-purpose flour

△ 2 tablespoons white sugar

△ 2 teaspoons baking powder

△ 1 teaspoon salt

△1 egg

△1 cup milk

△ 2 tablespoons vegetable oil (for batter)

△ Cooking spray or oil for griddle or frying pan

▲ Mix-ins of your choice (about 1-cup total): blueberries, chocolate chips, sliced bananas, or some other favorite

DIRECTIONS

- 1. If you are using berries as an add-in, wash them.
- 2. Beat the egg with a fork in a small bowl.
- **3.** In a large bowl, mix together the flour, sugar, baking powder, and salt.
- **4.** Add the milk, egg, and oil to the dry ingredients and mix until smooth.
- 5. Add the mix-ins to the bowl and gently stir until they are evenly distributed.
- **6.** Lightly oil the griddle/frying pan using the oil or cooking spray. Heat over a medium high heat.
- 7. Pour or scoop (using the 1/4-cup) the batter on to the pan (approx. 1/4-cup for each pancake.)
- **8.** Allow the pancakes to cook on one side until air bubbles start to form around the edges.
- **9.** Flip the pancakes using a spatula. Cook until the second side is golden brown.

QUICK MATH TIPS

- ▲ Before you begin ask your child to count how many ingredients are on the counter.
- ▲ Ask your child to make small groups of the mix-ins: "Count out six blueberries" etc.
- **A PRACTICE ADDITION:**

After your child counts out the small groups, ask them how many there are all together in the groups.

chip and eat it, how many are left?"

▲ PRACTICE SUBTRACTION:

Ask "If we take away one chocolate

A EXTRA CHALLENGE:

Play a guessing game! Once the pancakes are all on a plate, ask your child to guess how many you have made total. Count them together to see if their guess was correct.