



Making pikelets

An interactive read-along story for new learners of English
Created by Celia Hope



Nā āheitanga ā-mātauranga,
ko angitū ā-ākonga
Building educational capability
for learner success

Supported by Ako Aotearoa, the National Centre for
Tertiary Teaching Excellence

▶ Ingredients

- ▶ 1 egg
- ▶ 2 tablespoons of sugar
- ▶ 1 cup of flour
- ▶ 1 teaspoon of baking powder
- ▶ a pinch of salt
- ▶ $\frac{3}{4}$ cup of milk





egg



sugar



flour



baking powder



salt



milk

▶ Utensils

▶ mixing bowl

▶ fish slice

▶ frying pan

▶ measuring cup

▶ whisk

▶ tablespoon

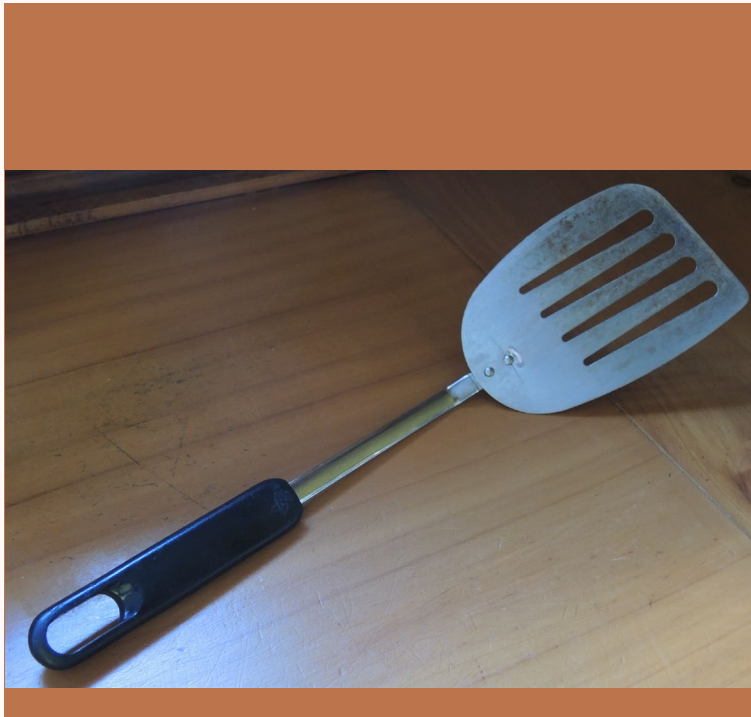
▶ teaspoon

▶ measuring jug





mixing bowl



fish slice



frying pan



measuring cup



whisk



tablespoon



teaspoon



measuring jug



Break an egg into a bowl. 



Add 2 tablespoons of sugar.



Beat the egg and the sugar.



Measure 1 cup of flour.



Measure 1 teaspoon of baking powder.



Mix the baking powder into the flour.



Slowly add the flour mixture and about $\frac{3}{4}$ cup of milk.



Mix all the time.



Add a pinch of salt.



Mix to make a smooth batter.



Heat and grease a frying pan.



Put spoonfuls of the batter into the pan.



When bubbles appear on the pikelets, turn them over.



When they are cooked on both sides, take them out of the pan.



When the pikelets are cooked you can eat them as they are.



Or you can whip some cream.



Then you can spread them with jam and the cream.



Now you can eat them.

Yum!!

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