

Read the following passage about a fun Sunday morning activity. Then answer questions 17–24 that follow.

How to Make Pancakes

One snowy morning when I was 10 years old, my father taught me how to make pancakes. I had never cooked anything before, but that day I found out how fun and easy it can be to make pancakes. My dad and I got out all the ingredients, mixed them together, and then poured batter in the pan. As the pancakes cooked, the most delicious, sweet smell filled the kitchen. And the whole recipe had only taken 15 minutes!

These pancakes might be thinner than the ones you are used to, because my father learned to cook them from a French person. In France, they call these thin pancakes *crepes*. They are thin enough that it's fun roll them up around your favorite filling.

Ingredients

- 2 large eggs
- Dash of salt
- 10 fluid ounces of milk
- 1 cup of flour
- ½ stick of butter, melted

Instructions

- STEP 1** In a medium-sized bowl, mix the eggs and salt.
- STEP 2** Gradually stir in the milk and flour.
- STEP 3** Add the melted butter.
- STEP 4** **Get an adult to help you with the rest of the recipe.**
- STEP 5** Heat a frying pan on medium heat with a little butter coating it.

STEP 6 Pour batter in the center until the circle is as big as you want the crepe to be.

STEP 7 Cook until you see bubbles appear across the top of the crepe.

STEP 8 Flip and cook for another 30 seconds.

STEP 9 Add your favorite toppings. If you like, roll the crepe up around them to turn them into fillings!

STEP 10 Eat and enjoy!

Top Up Your Pancake

Some toppings you might enjoy include lemon, sugar, syrup, butter, jam, honey, or chocolate sauce. But not all at the same time!

Special Tip

If you want to make the recipe really original, roll your crepes around special ingredients like nuts, chocolate chips, or marshmallows. Add anything that you think might improve the flavor or texture.

My sister Keisha used to add ingredients that way. Then she would give the new recipe a fabulous name, usually something about herself. “Keisha’s Deluxe White Chocolate-Chip Crepes” were a hit, but “Keisha’s Stick-to-Your-Mouth Gummy Bear and Peanut Butter Crepes” were not so popular!

17. The author includes the introduction in order to
- A show the reader how fun and easy it is to make pancakes.
 - B tell a funny story about her dad.
 - C explain the history of pancakes.
 - D make sure the reader knows what ingredients are needed.

18. Read the following sentence from the passage.

“As the pancakes cooked, the most delicious, sweet smell filled the kitchen.”

What word could be used instead of delicious?

- A tasty
- B quick
- C easy
- D smelly

19. Which step in the “Instructions” section tells the reader when to add in the butter?
- A step 1
 - B step 2
 - C step 3
 - D step 4

20. Which of the following is a fact?

- A Pancakes smell delicious.
- B The French call pancakes *crepes*.
- C Everyone loves “Keisha’s Deluxe White Chocolate-Chip Crepes.”
- D It’s fun to roll pancakes up around your favorite ingredient.

21. In the “Ingredients” section, in what order are the ingredients arranged?
- A alphabetically
 - B from most to least expensive
 - C in the order they will be used
 - D from the biggest to the smallest
22. Which step in the “Instructions” section is least important for making pancakes?
- A step 1
 - B step 5
 - C step 7
 - D step 10

23. Which statement is **best** supported by the passage?
- A Pancakes are a delicious and nutritious part of a well-balanced breakfast.
 - B Most things are simple if you have good instructions.
 - C Fathers and daughters share a special bond.
 - D It’s the little extras, like toppings, that make something special.
24. This passage would probably appear in
- A a book on the history of cooking.
 - B a cookbook of children’s favorite foods.
 - C an online encyclopedia, under “pancake.”
 - D a restaurant’s menu.