

# Apple Oatmeal Pancakes (Working as a kitchen)

**Ingredients:**

1 cup quick-cooking rolled oats

1 1/2 cup milk

1 cup all-purpose flour

2 Tbsp granulated sugar

1 Tbsp baking powder

1/2 tsp salt

1 – 2 tsp cinnamon

2 eggs beaten

1/4 cup butter, melted

1 medium apple, peeled and diced

**Equipment List:**

1. \_\_\_\_\_ Combine rolled oats and milk in a medium mixing bowl, let stand for 5 minutes.

2. \_\_\_\_\_ In a large mixing bowl, mix together dry ingredients (flour, sugar, baking powder, salt and cinnamon).

3. \_\_\_\_\_ Wash, dry, peel and dice the apple. Add to milk/oat mixture.

4. \_\_\_\_\_ Melt butter in a small bowl and add to oat mixture. Crack eggs into small bowl and combine with a fork then add to oat mixture until combined. Pour these wet ingredients over flour mixture and stir until just combined.

5. Heat 2 frying pans over medium heat. Lightly spray with non-stick cooking spray. Pour batter into frying pan using a 1/4 cup dry measure (use 1/2 cup for a larger pancake). Cook for 2-3 minutes, until bubbles form in center of pancakes and edges look dry. Turn and cook for 1-2 minutes longer or until golden and puffed. Repeat with remaining batter, adjusting heat as necessary to prevent burning.

**\*\*\*All clean-up must be done before eating a single bite\*\*\***

Kitchen Job Duties	
Dish washer _____	Cleans sink with cleanser _____
Dish dryer _____	Dries off tray, sink, etc. _____
Organizer _____	Report to teacher for special duties _____
Team leader _____	Reports to teacher _____
Extra _____	Cleans table _____