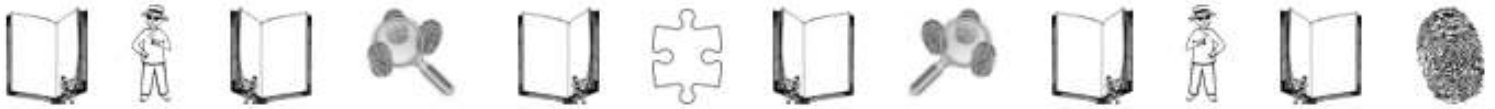


HANDS ON:

Nate the Great's Pancakes

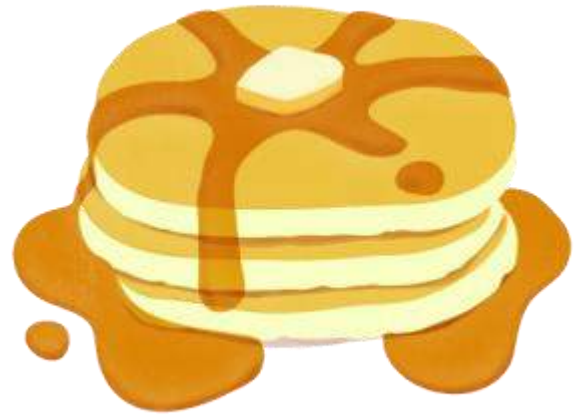


Nate the Great loves to eat pancakes every time he works on a case.
Can you help make some pancakes for Nate?

Nate's Pancake Recipe

Ingredients:

- A grown up to help you
- 1-2/3 cups of milk
- 1 egg
- 2-1/2 tablespoons vegetable oil
- 1-1/2 cups flour
- 1-1/2 tablespoons sugar
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt



Directions:

1. Mix the milk, egg, and oil in a bowl.
2. In another bowl, combine the flour, sugar, baking powder, baking soda, and salt.
3. Pour the liquid ingredients into the dry ones.
4. Beat with a whisk until the mixture is smooth.
5. Lightly oil a pan and heat it.
6. Pour a small ladleful of batter into the hot pan. Spread into a circle.
7. Cook about three minutes on each side.
8. Repeat until you have a nice stack of pancakes.

Makes about 12 pancakes.

Serve with maple syrup or honey.

Recipe from: *Nate the Great and Me: The Case of the Fleeing Fang* by Marjorie Weinman Sharmat. Published 1998 by Yearling, an imprint of Random House Children's Books, a division of Penguin Random House LLC, New York.

**Now that you've made some yummy pancakes, let's get crafty.
Practice your flipping skills with this craft.**

You will need:

a small paper plate, a jumbo craft stick, tape,
yellow tissue paper, white glue, brown and white
cardstock or construction paper, a hole punch,
scissors, string or yarn

Directions:

1. Tape (or glue if you are patient) the popsicle stick to the bottom of the paper plate.
2. Cut the yellow tissue paper into small squares.
3. Cover the center of the paper plate with glue.
4. Put the yellow tissue paper on top of the glue making sure all of the glue is covered.
5. Cut two pancake shapes out of the cardstock/construction paper, one in each color.
6. Glue the two cardstock pieces together and decorate as desired.
7. Punch a hole into the front of the paper plate and the cardstock pancake.
8. Tie the each end of the string through either hole so that the pancake is attached to the pan. Keep the string fairly tight but loose enough to let the pancake flip. The string should be about 4 inches long between the pancake and the paper plate.
9. Practice those flipping skills and impress your friends with your chef-tacular technique.

