

Family Cooking: Pancakes with Static Sandy

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Materials Needed:

1 Cup flour
2 teaspoons baking powder
1 Tablespoon sugar
2 Tablespoons oil
1 teaspoon salt
1 Egg
1 Cup milk
Frying pan or griddle

Participants:

This activity is intended for adult/child interaction and adult supervision

Directions:

Step 1: Combine all ingredients. How do they change when you mix them together?

Step 2: Pour a small amount of batter on the griddle. How does the batter change when you add heat? What shape of pancake did you make? Did you see the bubbles?

Step 3: Flip your pancake and remove from the heat when it is done.

What ingredients make the perfect pancake?

Making pancakes is an example of using chemistry in the kitchen. Each ingredient in the recipe is unique in color, texture, and taste. Some are solids and some are liquids. Once they are mixed, they change and a new substance is made—pancake batter. When the batter is heated, the color changes and the batter turns to a solid. Both of these changes are chemical reactions!

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