Oatmeal Pancakes: Cooking with Fractions

Admit it. Sometimes you just don't feel like rolling out of bed in the morning. Well, with a host of other excuses (er, holidays) on the calendar, letting your kids make breakfast in bed every now and then seems only fair.

The kitchen can be a favorite place for kids. And cooking helps them develop valuable skills-- from eye-hand coordination, to reading, to math. Cooking is especially good for helping kids practice fractions on the fly.

This Oatmeal Pancakes recipe is not only easy for young kids to make, but it's also easy for them to cut in half, or to double-- a great way for them to practice the early fractions they're learning in first grade.

What You Need:

- 1/2 cup quick oats
- 1/2 cup all-purpose flour
- 1 cup milk + 1 tablespoon lemon juice: allow to sit for 5 minutes
- 1/4 cup milk
- 1 tablespoon sugar
- 2 tablespoons vegetable oil
- 1/2 teaspoon baking soda
- 1/2 teasoon salt
- 1 teaspoon baking powder
- 1 egg

What You Do:

1. Combine all ingredients and mix together until the batter is smooth.
2. Spray the griddle or frying pan with cooking spray. For each pancake, pour 1/4 cup of batter onto the hot pan and cook the pancakes until they start to bubble and the edges are cooked. Flip and cook the other side.
3. Serve with warm maple syrup, yogurt and fresh fruit, or however your family likes them! This recipe makes about 10 pancakes.

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