🥞 German Pancake Lab · Lab Prep Sheet

Culinary 1 · Unit 9 · Level 2 · after the Egg Cookery Lab



Name: _____ Date: _____ Period: _____

👥 Job roles: circle your job. Initial when it is done.

Job	What you do	Done ✔️
👨‍🍳 **Head Chef**	Reads each step out loud. Checks the card.	
🥄 **Measurer**	Gets and measures each ingredient.	
🥣 **Mixer / Cook**	Mixes, cooks, and watches the timer.	
🧽 **Clean-Up Captain**	Washes, dries, and wipes as we go.	

🧰 Equipment: check when it is on your counter

- ☐ 🥧 **2 glass pie pans** Butter melts in them in the oven.
- ☐ 🥣 **Bowl + electric mixer** Beat the batter fluffy.
- ☐ 🍲 **Small saucepan** Boil the syrup 1 minute.
- ☐ 🥄 **Wooden spoon** Stir the syrup.
- ☐ 🧤 **Oven mitts** 425°F pans.

🧺 Ingredients (amounts are on the recipe card)

- ☐ 🥚 eggs
- ☐ 🥛 milk
- ☐ 🌾 flour
- ☐ 🧂 salt
- ☐ 🧈 butter (1 Tbsp per pan)
- ☐ 🍚 sugar
- ☐ 🧈 butter
- ☐ 🥛 buttermilk (or milk + ½ tsp vinegar)
- ☐ 🍯 corn syrup
- ☐ 🍦 vanilla
- ☐ 🥄 baking soda

⚠️ Safety focus for this lab

- 🧤 Use dry oven mitts. Pans and racks are hot.
- 🔥 Pan handles turned **in**. Stay by the stove.
- 🔄 Mixer **off** before hands or a spatula go in the bowl.
- 🥚 Raw egg: wash hands after you crack eggs. Cook eggs all the way.

🧼 Before you start

☐ 🧼 Wash hands for 20 seconds ☐ 🥼 Apron on ☐ 👱 Hair back ☐ 📵 Phone put away