

# Cookbook Recipe

1. Adjective
2. Food
3. Food
4. Adjective
5. Number
6. Food
7. Number
8. Food
9. Adjective
10. Noun
11. Noun - Plural
12. Noun
13. Adverb
14. Verb - Present Ends In Ing
15. Noun - Plural
16. Noun
17. Noun
18. Number
19. Noun
20. Number
21. Verb - Base Form
22. Food
23. Noun

24. Food

25. Noun

26. Verb - Base Form

27. Food

28. Verb - Present Ends In Ing

29. Food

30. Food

# Cookbook Recipe

\_\_\_\_\_ Adjective \_\_\_\_\_

\_\_\_\_\_ Food \_\_\_\_\_

## Ingredients

5 \_\_\_\_\_ Food \_\_\_\_\_

2 1/2 c. Milk

2 tbsp. \_\_\_\_\_ Adjective \_\_\_\_\_ Sugar

1 tsp. Vanilla

\_\_\_\_\_ Number \_\_\_\_\_

c.

\_\_\_\_\_ Food \_\_\_\_\_

1/2 c. Water

\_\_\_\_\_ Number \_\_\_\_\_

tbsp. Unsalted

\_\_\_\_\_ Food \_\_\_\_\_

In a \_\_\_\_\_ Adjective \_\_\_\_\_ \_\_\_\_\_ Noun \_\_\_\_\_, whisk the \_\_\_\_\_ Noun - Plural \_\_\_\_\_, half of the milk, sugar and \_\_\_\_\_ Noun \_\_\_\_\_.

Add the flour \_\_\_\_\_ Adverb \_\_\_\_\_, \_\_\_\_\_ Verb - Present ends in ING \_\_\_\_\_ it until there are no \_\_\_\_\_ Noun - Plural \_\_\_\_\_.

Then, add the remaining \_\_\_\_\_ Noun \_\_\_\_\_ and \_\_\_\_\_ Noun \_\_\_\_\_. Leave the batter sitting out for \_\_\_\_\_ Number \_\_\_\_\_ hour(s), or in

the \_\_\_\_\_ Noun \_\_\_\_\_ for up to \_\_\_\_\_ Number \_\_\_\_\_ day(s).

Over medium heat, \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ \_\_\_\_\_ Food \_\_\_\_\_ in a \_\_\_\_\_ Noun \_\_\_\_\_. Pour the melted \_\_\_\_\_ Food \_\_\_\_\_

into the batter and mix it in. Return the \_\_\_\_\_ Noun \_\_\_\_\_ with any remaining butter back to the stove and

\_\_\_\_\_ Verb - Base Form \_\_\_\_\_ the \_\_\_\_\_ Food \_\_\_\_\_ by pouring a small amount of batter into the pan and \_\_\_\_\_ Verb - \_\_\_\_\_

\_\_\_\_\_ Present ends in ING \_\_\_\_\_ it to spread the batter thin (like \_\_\_\_\_ Food \_\_\_\_\_). Cook all the \_\_\_\_\_ Food \_\_\_\_\_ this way.