

By Tiffany M. Leary

## Puff Pancakes



Here is a breakfast favorite Addie J. (page 34) likes to make with her family. You can try this recipe too! Makes 4–6 servings. Be sure to get an adult's help.

**3 tablespoons butter**

**3 eggs**

**1/2 cup flour**

**1/2 cup milk**

**dash of salt**

1. Preheat the oven to 400°F (205°C). Melt the butter in a 9x9-inch (23x23-cm) pan in the oven.
2. Mix the eggs, flour, milk, and salt with a blender and pour the batter into the pan.
3. Bake for 20–25 minutes or until golden brown.
4. Top your puff pancakes with fresh berries, powdered sugar, or syrup.

## Silly Slime

Addie likes to play with slime—a putty you can twist, stretch, and mold. Try making your own. Be sure to get an adult's help.

**1 1/2 tablespoons dish soap**

**food coloring (optional)**

**2 tablespoons cornstarch**

1. Pour the dish soap into a bowl. Stir in a few drops of food coloring. (Note: colored dish soap may affect the color of your slime.)
2. Add the cornstarch to the soap and stir.
3. Knead the mixture with your hands until everything is mixed in. If the slime is too runny or sticky, knead in more cornstarch.
4. Store your slime in an airtight container or resealable bag.

