**Pancake and Orange Julius Lab: Important Facts**

At the same time: 2 people work on the dry ingredients

2 people work on the liquid ingredients

2 people continue with the pancake recipe…combine liquid and dry ingredients as well as cook the pancakes on the griddle…these two will also begin washing and rinsing dishes. Be sure to you’re your pancakes with a plastic bent spatula and don’t rush it…let them cook on the first side long enough to have a nice golden brown color.

The other 2 people will set the table. They can begin to assemble the Orange Julius but do not…I repeat do not add ice and blend together until the last batch of pancakes are on the griddle. When you make the Orange Julius remember you will use 6 oz. of orange juice concentrate that is ½ can and most important of all…do not twist the blender jar!...it lifts straight down and straight up…if you twist it you will lose all of your mixture out the bottom of the blender! You will have a gigantic mess to clean up and no orange Julius to drink…very sad!

Most of your dishes should be clean and air drying while you eat. Enjoy your food and then your whole group should be cleaning up during the last 10 minutes of class.

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