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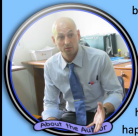
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Hello! My name is Landon and I am an academic graphic and materials designer working in Asia. I have

been in the education field all my career and have held a variety of positions within the industry. I studied acting during my undergraduate studies and went back later to earn a graduate degree in education with a specialization in curriculum design in 2012. I have worked in four different countries and taught a variety of nationalities. My students and co-workers are at the heart of everything I create, and I am always available for support. If you have any questions, feedback or ideas please get in touch with me and I'd be

happy to listen. Thank you! [landonseigler@yahoo.com](mailto:landonseigler@yahoo.com)



# How to Make Pancakes

a process essay



[click the picture to see the video essay on YouTube](#)

This video explains the ways in which pancakes are made. Overall, there are 6 stages in the process, beginning with the gathering and preparation of ingredients.

To begin, eggs are taken from the refrigerator and put aside for cracking.

- 5 Cooking flour should also be collected, as well as a whisk for mixing. Following this, the flour is to be sieved into a large mixing bowl, which is used to distribute the flour evenly. A small metal sieve can assist in this process. At the same time, a frying pan should be pre-heated on the stove.

Following this, all the eggs should be cracked one at a time into the large mixing  
10 bowl containing the flour. Next, using a whisk, the eggs and flour are stirred together until they become blended into a thick batter. Milk can be added during this stage to make the batter extra fluffy, which enhances the taste.

In the subsequent stage, 3-4 slices of butter should be added to the hot frying  
15 pan until it starts to sizzle. After that, the newly-mixed batter can be ladled with its edges rounded off. The batter should be left alone for approximately 90 seconds, or until golden brown on the bottom, before being flipped over. Then, cook the other side of the batter until it, too, becomes golden brown.

Finally, the pancakes can be served onto a plate to cool before being eaten and enjoyed.

# How to Write a Process Essay

Using the passive to write a process essay about making pancakes



Be sure to use my **FREE VIDEO** on How to Write a Process Essay with this handout. The two complete each other!

**VIDEO**  
**COMPANION**

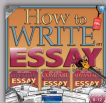
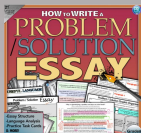
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