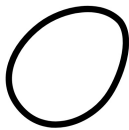


Vegetable Piklets



Ingredients

2 eggs



1 1/4 cups milk



2 cups self raising flour



grated cheese



1 can corn



2 Tablespoons
chooped parsley

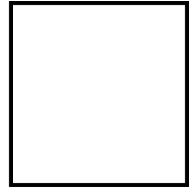


2 Tablespoons butter
melted

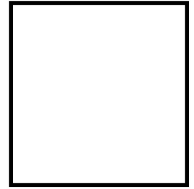


Directions

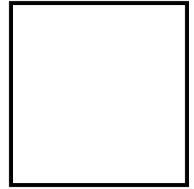
Wash your hands.



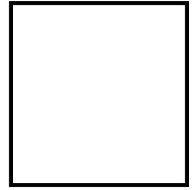
Stir together all of your ingredients.



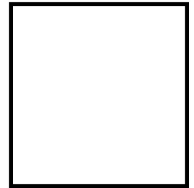
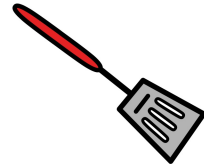
Heat your fry pan



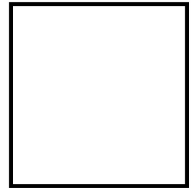
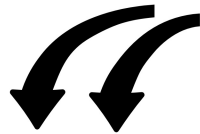
Pour 1/4 of your mixture into the frying pan.



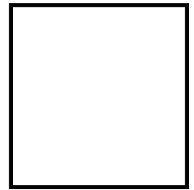
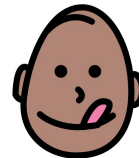
Flip your vegetable piklets after 2 minutes.



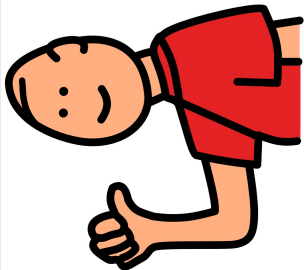
Repeat until all of your piklets are cooked.



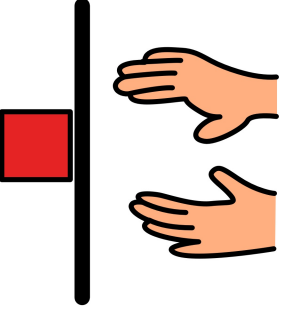
Enjoy!



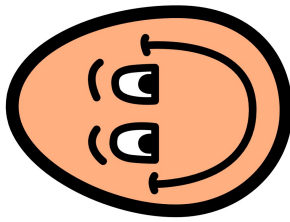
Vegetable Piklets



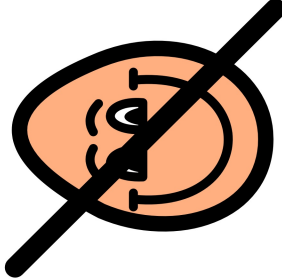
I



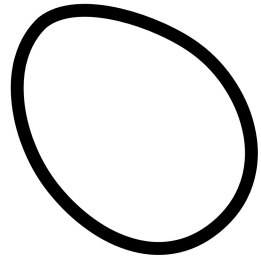
want



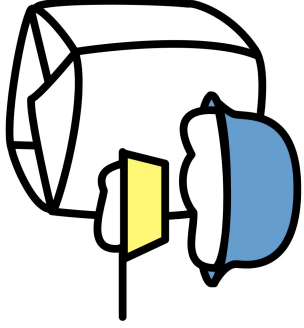
like



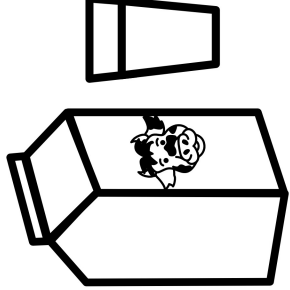
don't like



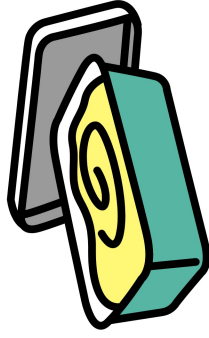
egg




flour



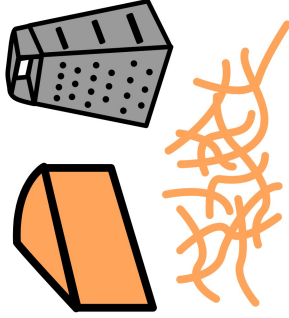
milk



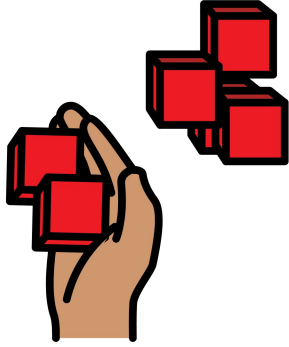
butter



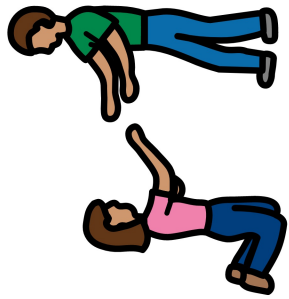
corn



grated cheese



more



help

Counting

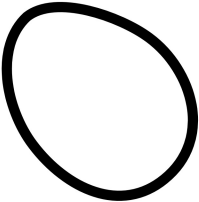
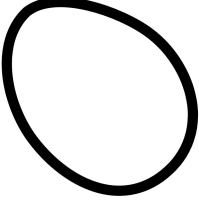
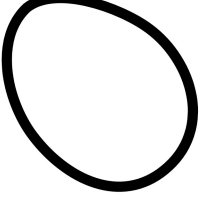
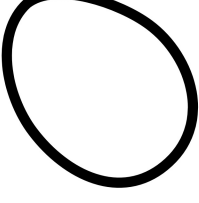
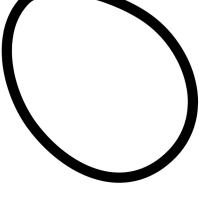
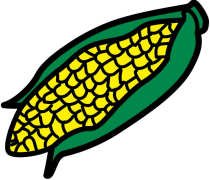



5 eggs



4 corn cobs



Cut out the options below.

 <p>egg</p>	 <p>egg</p>	 <p>egg</p>	 <p>egg</p>	 <p>egg</p>
 <p>corn</p>	 <p>corn</p>	 <p>corn</p>	 <p>corn</p>	