

READY-MADE READING REVIEW



20
texts

Elementary &
intermediate
levels

- Test prep
- Comprehension
- Vocabulary

What is Ready Made Reading Review?

Ready Made Reading Review provides over 18 short, non-fiction pieces for elementary and intermediate English Language Learners.

Following each piece, students must answer reading comprehension questions designed to test the reader's vocabulary, understanding of the main topic, and supporting details.

Who Uses This Product?

Experienced teachers know that students of all English levels need consistent and varied reading practice. These texts have been tried and tested in real ESL teachers' classrooms, which means that your students will be able to use *every piece* in this eBook!

Each piece provides the reading comprehension practice your students need to be successful as English speakers. You can use these pieces as standalone exercises, part of a larger lesson, or as fillers and warmers in class!

Name: _____

Date: _____

How to Make Pancakes



Pancakes are a popular breakfast food. It is not very hard to make your own pancakes for breakfast. However, you should get a grown-up to help.

Ingredients:

1 1/4 c. flour
3 tbsp. baking powder
1 tbsp. sugar
1/4 tsp. salt
1 c. milk
2 tbsp. oil
2 tbsp. water

Steps:

Start by mixing the flour, baking powder, sugar, and salt in one bowl. Mix the milk, oil, and water in another bowl.

Add the wet ingredients to the dry ingredients. Stir until the dry ingredients are moist.

Heat a skillet or griddle on the stove to a medium heat. Make sure it has been lightly greased with butter or cooking spray.

Pour a circle of batter on to the pan. When the top is bubbly all over, flip the pancake with a spatula.

Leave the pancake in the pan for another minute or two. The bottom should be light brown. Then put it on a plate and make the next pancake.

Continue until all of the batter is gone.

Serve the pancakes with butter and syrup.

1. How is this passage organized?
 - a. chronological order
 - b. sequential order
 - c. problem and solution
 - d. compare and contrast

2. Which choice best describes the first step in making a pancake?
 - a. heat the pan
 - b. flip the pancake
 - c. mix the dry ingredients
 - d. mix the wet ingredients
3. Which is NOT an ingredient needed to make the pancakes?
 - a. milk
 - b. egg
 - c. oil
 - d. flour
4. Which ingredient do you use after making the pancakes?
 - a. flour
 - b. oil
 - c. butter
 - d. milk
5. What detail helps you know when to flip the pancake?
 - a. the pancake becomes round
 - b. the pancake becomes bubbly
 - c. the pancake becomes brown
 - d. the pancake becomes thick
6. What detail is the passage missing?
 - a. How to flip the pancake
 - b. When a pancake is done
 - c. How many pancakes the recipe makes
 - d. What to serve the pancakes with