

Respond to the Text Engage the children in additional experiences to enhance their appreciation and interpretation of the text.

SHARED WRITING In this story, the wolf tries to catch the pigs by coming down the chimney, but he gets turned into a waffle instead. Use shared writing to compose the ending of the story, asking your child to remember what happened to the wolf and the three little pigs in the story.

RECIPE Explain to your child that you are going to follow a simple recipe for waffles. Have a recipe written out on chart paper, with corresponding pictures for each of the ingredients. As you read the recipe, hold up each ingredient and point to the corresponding picture on the chart. Remind your child that it's important to follow the steps in the recipe in the correct order and to be careful when measuring. Have your child help you complete each step. When finished, demonstrate how to put batter on a waffle iron (unplugged).

Two example recipes for waffles (Check for allergies in recipes or google online for other waffle recipes)

Kid-Friendly Protein Waffle

You've never tried waffles like this before! Whole-food, high-protein eggs cook right on top of waffle batter to make a kid-friendly, all-in-one breakfast.

Prep Time15 mins

Cook Time5 mins

Total Time20 mins

Course: BreakfastCuisine: AmericanKeyword: Kid-Friendly Protein Waffle Servings: 4 Calories: 323kcal

Ingredients

- 3/4 cup flour, whole wheat
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup milk

- 1/4 cup Greek yogurt, plain
- 2 1/2 tablespoon olive oil
- 1 tablespoon honey
- 1/2 teaspoon vanilla extract
- 4 large egg

Serve With

Instructions

1. Preheat waffle iron and spray with cooking spray.
2. Combine the first 3 ingredients into a bowl.
3. Add the remaining ingredients (except the eggs) into a separate bowl. Whisk together.
4. Slowly add the dry ingredients to the wet ingredients and whisk just until combined; do not over mix.
5. Crack an egg into the waffle iron; break the yolk with a fork. Then pour 1/3 cup batter over the egg (or enough batter to fill your iron.)
6. Cook 3-4 minutes or until egg is cooked and waffle is golden.
7. Repeat with remaining eggs and batter.

Nutrition

Calories: 323kcal | Carbohydrates: 37g | Protein: 12g | Fat: 15g | Saturated Fat: 4g | Cholesterol: 191mg | Sodium: 240mg | Fiber: 3g | Sugar: 18g

BABY-FRIENDLY WAFFLES

Makes 6 waffles, Good for 6 months and up

Ingredients

2/3 cup flour (I used Bob's Red Mill 1-to-1 Gluten Free Baking Flour)
 1/3 cup unsweetened applesauce
 2 eggs (or swap 1 mashed banana if you want these to be egg-free)
 2-3 tsp ground cinnamon, depending on how strong you want that flavor to be
 1/3-1/2 cup milk (I used coconut)

Directions

Mix the first 4 ingredients.

Slowly add in the milk until you've reached the desired consistency. My batter was not super runny, like I've seen other waffle batters. If it ends up too runny, add some mashed banana or some extra flour (just 1 tbsp at a time).

Heat your waffle maker. I have a George Foreman grill with waffle attachments. I set it to 350F, and these took about 5 minutes per two waffles.

Cook the waffles until they're golden brown.

Top them however you'd like, then serve!

STORY SEQUENCING Using drawing paper and crayons. Using the sequencing cards from the prior lesson (The Three Little Pigs by Paul Galdone) have your child work in telling the story again. Your child can add details that are unique to this version.

[Three Little Pigs by Steven Kellogg supporting activities](#)