





















# Making Pancakes

Making pancakes is a simple and fun way to practice your cooking skills and ability to follow a recipe! Use your imagination when it comes to toppings, pancakes can be savoury OR sweet!

Materials you will need:					
Mixing Bowl	Weighing Scales	Whisk	Measuring Jug	Frying Pan	Spatula
					

Ingredients:			
Plain Flour	Two Eggs	Milk	Vegetable Oil
			

What to do:	
1. Using your <b>weighing scales</b> , measure out <b>100g of flour</b> into your <b>mixing bowl</b> .	
2. Measure <b>300mls of milk</b> into your <b>measuring jug</b> .	
3. Into the flour, crack in two eggs, then add the milk and <b>1 tablespoon of vegetable oil</b> .	

4. Use your <b>whisk</b> to mix everything together well.	
5. Leave the mixture stand for <b>30 minutes</b> (if you can wait that long!)	
6. With an adult's help, heat your <b>frying pan</b> over a medium heat on the cooker.	
7. Add in <b>1 teaspoon of vegetable oil</b> .	
8. Add enough <b>batter</b> to coat the pan.	
9. Cook for <b>1 minute</b> and then flip over with your <b>spatula</b> .	
10. Cook for <b>1 minute</b> .	
11. Put on a plate and serve with your favourite toppings!	