

Perfect Pancakes

These are the easiest pancakes in the world to make and they are even easier to eat!



Ingredients

Cooking oil



one egg



Flour (self raising or plain)



Milk



Lemons



Chocolate Spread



Golden Syrup



Sugar



Equipment

mixing bowl



ladle or large spoon



hand whisk



large mug



frying pan



palette knife



or fish slice



lemon squeezer



Method

These pancakes are as easy as one, two, three.

Follow these easy steps.

- ▶ *Fill the mug to the very top with flour and then tip it into the mixing bowl.*
- ▶ *Make a dip in the middle of the flour in the bowl and break the egg into it.*
- ▶ *Start mixing the egg into the flour using the whisk.*
- ▶ *Fill the mug right up to the top with milk.*
- ▶ *Slowly add the milk into the mixture and mix it really well. If you have an electric hand whisk it makes the job much easier!*
- ▶ *The mixture should not have any lumps in it and should be about the same thickness as double cream.*

Method

- ▶ *Put the mixture to one side and turn on the top of the cooker.*
- ▶ *Place the frying pan on the heat and then add a teaspoon of oil.*
- ▶ *Let the oil heat up until it starts to shimmer in the pan, then swirl it around so that every part of the bottom of the pan has a thin layer of oil on it. Tip out any extra oil.*
- ▶ *Take one ladle or two large spoonfuls of mixture and tip it into the pan. Lift the pan off the heat and move it around until the mixture has completely covered the bottom of the pan.*
- ▶ *When the mixture starts to form little bubbles in the middle it is ready to toss.*
- ▶ *I always use a palette knife or a fish slice and flip the pancake over but if you are feeling brave you can try tossing them and catching them again!*

Method

- ▶ Cook the pancake on the second side for about 2 minutes or until it lifts away from the pan easily.
- ▶ Slide the pancake onto a plate and top with your favourite topping.
- ▶ Repeat until you run out of pancake batter and then start again if you still need to make more pancakes.

Please take photographs and send them to the homelearning address if you make these pancakes at home we would love to see how well you can cook.

Tuesday 16th February is Shrove Tuesday and the traditional day for eating pancakes.

