



COOKING TOGETHER ...

LET'S MAKE SIMPLE PANCAKES

Ingredients

½ pint Milk
250 g Self Raising Flour
15 g Baking Powder
75 g Caster Sugar
2 Eggs

Equipment needed

Bowl, whisk, jug, ladle, piece of kitchen roll, small amount of oil or plain Frylite, fish slice to turn and frying pan.

Method

- **Place all the dry ingredients in a bowl.**
- **Whisk the eggs and milk together.**
- **Make a well in the centre of the flour, slowly whisk in the milk mixture.**
- **If you like your pancakes thin just add more milk.**
- **Heat a frying pan over a low heat, dip a piece of kitchen roll in vegetable oil, carefully rub it around the pan.**
- **Pour in a ladle of the pancake mix, don't rush to turn them, wait until bubbles start to form.**
- **Cook on the second side, remove once browned.**
- **Sprinkle with sugar or have fun topping with your favourite fruit or topping.**



Enjoy

Send in your photographs to stclaresabbey@gmail.com