Pancakes

Traditional Pancake Ingredients:

- 110g plain flour
- 2 large eggs
- 200ml semi skimmed milk mixed with 75ml water
- Butter for the pan

Fluffy Pancake Ingredients:

- 135g plain flour
- 1tsp baking powder
- 2tbsp caster sugar
- 130ml milk
- 1 large egg
- 2tbsp melted butter

Equipment:

- Frying Pan
- Bowl
- Whisk
- Ladle

Traditional Pancake Method:

Sift the flour in a bowl and mix together with all of your ingredients

Ladle approx. 2tbsp of pancake batter out of your bowl

Pour into the frying pan, tip the pan so the batter covers the whole surface

Cook for 2 minutes until golden on one side

FLIP YOUR PANCAKE

Cook for a further minute until the other side is golden.

Serve with ALL the toppings!

Fluffy Pancake Method:

Sift the flour, baking powder and caster sugar into a bowl

Whisk together the milk and egg

Pour the melted butter into the milk and egg mixtures and continue to whisk until combined

Pour the liquid mixture into the flour mixture and beat using a fork until the batter is smooth

Use a ladle to measure out your batter.

Pour into the frying pan

Wait until it is bubbling and is solid on the frying pan side.

Flip over and cook for a further few minutes.

Serve with ALL the toppings!