

Simple Pancakes

Makes 4-6 depending on size

What to find:

100g plain flour
1 egg
1 egg yolk
300ml milk
About 25g butter

Kitchen stuff:

Scales
Sieve
Mixing bowl
Small bowl
Measuring jug
Wooden spoon / balloon whisk
Non stick frying pan
Palette knife

What to do:

1. Use a sieve to sift the flour into a bowl. Use your fingers to make a hole in the centre of the flour.
2. Separate the egg yolk into a small bowl and add the whole egg. Drop the eggs into the middle of the flour. Use a wooden spoon or a small balloon whisk to beat the egg in.
3. Gradually add the milk, beating to form a smooth batter. Pour the batter into a measuring jug.
4. Heat a non-stick frying pan and add a small piece of butter
5. When the butter has melted pour about two tablespoons of the batter into the pan.
6. When the pancake begins to cook, use a palette knife to loosen the edges of the pancake. Continue to cook the pancake until it moves freely when you gently move the frying pan.
7. Now toss your pancake or flip it with the palette knife and cook the other side for 1-2 minutes until it is golden colour.

YOU MUST ALWAYS HAVE A GROWN UP IN THE KITCHEN WHEN YOU COOK