

PANCAKE QUARTET EXPERIMENT

INGREDIENTS

PANCAKES

100g plain flour

300ml milk

2 large eggs

Oil for frying

MY TOPPINGS:

Fresh ripe strawberries

Chocolate Flake

Whipped cream

Golden syrup

DIRECTIONS

To make the pancakes:

1. Whisk all of the ingredients together in a bowl.
2. Heat a little oil in a frying pan on a medium heat.
3. Spoon a ladle sized amount of the mix in to the pan.
4. When the mixture starts to come away from the edge of the pan it is ready to flip and fry on the other side.
5. Layout onto a plate.

To add topping:

1. Cut a radius line into your pancake with a table knife.
2. Imagine the pancake in four quarters. Layer each quarter with the four different ingredients.
3. Then using the quarter next to your cut, fold up, over and over again.
4. You may like to sprinkle some sugar on top.
5. Enjoy!

I KEEP SEEING VIDEOS FOR
TORTILLA SAVOURY WRAPS
FOLDED IN TO FOUR, PACKED
WITH MOUTHWATERING
INGREDIENTS AND IT HAS MADE
ME WONDER WHAT A SWEET
WRAP MIGHT LOOK AND TASTE
LIKE.

SO I CONDUCTED AN
EXPERIMENT AND THIS IS WHAT
I CREATED.

WHAT WILL YOU PUT IN
YOURS?

I'D LOVE TO SEE YOUR
CREATIONS

Always ask an adult to help you with
chopping and frying.