

**Pancake Recipe (A procedural text)**  
Courtesy of the P.W.M.U cookbook pub 1973 (hehehe)

**Ingredients**

1 cup of flour

1 egg

1 cup of milk

Banana (mashed) for Emma's Banana Pancakes.

Lemon and sugar for topping

**Method**

1. Sift the flour into a bowl
2. Make a hole in the flour and break the egg into it. Gradually stir in the egg.
3. Add half the milk, a little at a time and continue stirring until all the flour is absorbed.
4. Continue to stir until a smooth batter is the result.
5. Take a small piece of butter and melt into a frying pan. When this is bubbling add a tablespoon of the batter
6. Make two or three pancakes in the pan.
7. Cook until light brown, turn with an egg lifter to cook the other side. When cooked (look for the little holes that appear)
8. FLIP it onto a plate, sprinkle with sugar and lemon juice if desired. Jam is also yummy!
9. Roll up and enjoy!

Pancakes occasional food to be enjoyed.