

# RECIPE

## PANCAKES

### INGREDIENTS:

- ½ CUPS MILK
- 1 EGG
- 2 TSP VANILLA EXTRACT
- 2 UPS SELF-RAISING FLOUR
- ¼ TSP BICARBONATE SODA
- ⅓ CASTER SUGAR
- 25G BUTTER, MELTED

### NOTES:

PREP TIME: 5 MINUTES

COOK TIME: 45 MINUTES

SERVES: 12 (TIMES RECIPE TO  
WHATEVER NUMBER OF CHILDREN WE  
HAVE).



### METHOD:

- WHISK MILK, EGGS AND VANILLA TOGETHER IN A BOWL. SIFT FLOUR AND BICARBONATE INTO A BOWL. STIR IN SUGAR. MAKE A WELL IN CENTRE. ADD MILK MIXTURE. WHISK UNTIL JUST COMBINED.
- HEAT A LARGE NON-STICK FRYING PAN OVER MEDIUM HEAT.
- PLACE SOME BUTTER IN THE BOTTOM OF THE PAN.
- POUR A SMALL AMOUNT OF MIXTURE ON THE PAN, IN WHATEVER SIZE YOU WANT, WITH AS MANY AS YOU CAN FIT ON THE ONE PAN.
- ONCE BUBBLES APPEAR, FLIP THE PANCAKE OVER.
- AFTER A MINUTE OR TWO, REMOVE PANCAKE FROM PAN. REPEAT THIS PROCESS.