15 - 18 FEBRUARY 2021



TOGETHER21



1.BE STRONG. 2.BE BRAVE. 3.BE FEARLESS. 1.YOU ARE NEVER ALONE.

Pancake Recipe

Ingredients:

125g (4oz) Plain FlourPinch of salt1 egg300ml (1/2 pint) MilkButter or oil for greasing

Equipment:

Batter bowl Small-medium sized frying pan Whisk or wooden spoon Ladle Spatula

1. Sift the flour and salt into a large bowl. Make a well in the centre and break in the egg. Using a whisk or a wooden spoon beat the egg, gradually drawing in the flour from the sides and slowly adding the milk.

2. When the batter is smooth heat a small-medium sized frying pan until hot but not smoking. Grease it lightly with butter or oil.

3. When the frying pan is hot enough turn down to a medium heat and use a ladle to pour batter into the pan. Cook the pancake until set and small holes start to appear on the surface.

4. Loosen the pancake with a spatula and either use the spatula to flip the pancake over or flip the pancake in the pan. Then allow to cook on the other side until browned.