

Pancake Day: **Recipe**



Ingredients

(for approximately 8 pancakes):

- 150g flour



- 1 egg



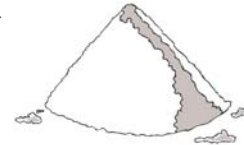
- 1 cup (250ml) milk



- 1 tablespoon butter



- Caster sugar



- Lemon



Vocabulary

- Sift



- Squeeze



- Sprinkle



- Stir



- Whisk



*Note: All activities involving cutting, open flames and hot surfaces should be done under the supervision of an adult.

Directions

1. Sift flour into a bowl and make a well in the centre. Break egg into the hole and slowly mix with the flour.
2. Slowly add half the milk, mixing until all the flour mixture is incorporated. Whisk until bubbles form. Gradually stir in remaining milk. Leave the batter to rest for at least 30 minutes (if possible).
3. Place a little butter in a frying pan and heat over a medium flame until melted.
4. Put a spoonful of batter in pan and heat until bubbles appear. Turn the pancake over with a spatula.
5. When cooked on both sides, put the pancake onto a piece of kitchen paper. Sprinkle with sugar and make a roll. Repeat with remaining batter.
6. Serve the pancakes hot and squeeze with some lemon juice over them.



**And you're ready
for Pancake Day!**