



Make Your Own Amy's Amazing Pancakes

Ingredients: Makes approx. 8

- 135g Plain flour / 1 large egg
- 1 tsp baking powder/ 1/2 tsp salt
- 2 tbsp. caster sugar 4 1/2 floz milk
- 2 tbsp. melted butter

To serve

Maple syrup /fresh fruit & whipped cream

Method

1. Sift flour, baking power, salt and caster sugar into a large bowl. In a separate bowl, lightly whisk together the milk and egg, then whisk in the melted butter.
2. Pour the milk mixture into the flour mixture and using a whisk, beat until you have a smooth batter. Any lumps will soon disappear. Let it stand a few minutes
3. Heat a non stick pan over a low heat, add a knob of butter. When melted carefully add a ladle of batter. It will seem thick but that good. Wait until top of pancake begins to bubble, then turn over.
4. Cook until both sides are golden brown and risen.
5. Serve with fresh fruit, maple syrup and whipped cream.



Chefs Tips

Always wash your hands before you start to cook

Make sure you wash your fresh fruit

Ask an adult to help with the cooker and frying pan

Clean up when you have finished-

Enjoy cooking!

