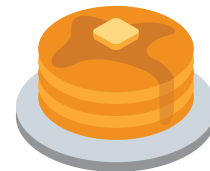


Recipe Card: Pancakes



WWW.MATHSWEEK.SCOT

INGREDIENTS:

2 eggs
300ml milk
200g self-raising flour
1.5 teaspoons (tsp)
baking powder
1 tablespoon (Tbsp)
sugar
vegetable oil for frying

This recipe also works with gluten free flour & baking powder, and any milk of your choice e.g. lactose free, oat milk, almond milk, soy milk.

NOTES:

DIRECTIONS:

1. Whisk the eggs and the milk together in one bowl.
2. Measure out the flour, baking powder and sugar in to another bowl.
3. Pour the wet ingredients in to the dry ingredients and whisk together.
4. Leave the batter to rest for at least ten minutes.
5. Set your cooker to a medium heat.
6. Lightly oil a frying pan. Use a 1/4 cup measuring cup to portion out batter for each pancake. If you pour it in to the middle of the pan, it should spread out in to a circle.
7. Leave the pancake to cook on one side, until the top starts to set and bubbles start to form, then carefully flip it over to cook the other side. If you find your pancakes are getting too dark before they are cooked through, turn down the heat.