

# How to make

## Perfect Pancakes

GET FLIPPING THIS PANCAKE DAY WITH OUR PERFECT PANCAKE RECIPE! IT'S A GREAT ACTIVITY FOR THE KIDS - WE'LL LEAVE THE TOPPINGS UP TO YOU!

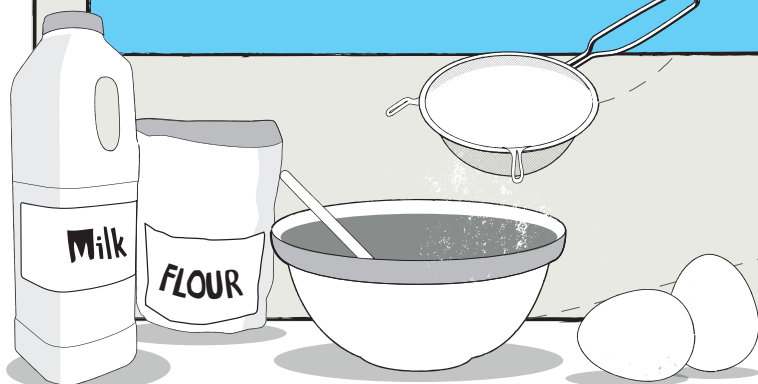
### HERE'S WHAT YOU DO

1. Sift the flour and salt into a mixing bowl using the sieve. Make a crater in the middle of the flour, break the eggs into it and begin to whisk.
2. Mix the milk and water together in a jug. Then, gradually pour it into the mixing bowl while still whisking. When you have added all of it keep whisking until the batter mix is smooth like cream.
3. Melt the butter in a pan, then spoon 2 tbsp of it into the batter mix and whisk it in. Pour the rest into a bowl and use it to line the pan, make sure to smear it round before making each pancake.
4. Heat a pan and ladle in some of the batter mix. Quickly tilt the pan until the mix evenly coats the bottom. Leave to cook for 30 seconds, lifting the edge with a spatula to see if it's golden brown.
5. Flip your pancake over, then leave to cook for another 30 seconds. Now simply slide the pancake from the pan onto a plate, and top the pancake with whatever tickles your fancy!

#### YOU'LL NEED:

- 110g PLAIN FLOUR (SIFTED)
- 200ml SEMI-SKIMMED MILK
- 2 Eggs
- 50g BUTTER
- 75ml WATER

- PINCH OF SALT
- TOPPINGS OF YOUR CHOICE
- A WHISK OR FORK
- A MIXING BOWL & SIEVE
- A FRYING PAN



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