



## American Pancakes

These pancakes are seriously yummy & so quick and easy with just 3 main ingredients and 3 simple steps to make – Measure! Mix! Cook!

*Makes about 8 pancakes*

*You will need:*

- 1 Free range egg
- 1 cup of self-raising flour
- 1 cup of milk (semi skimmed/whole)
- Olive oil

*To make your pancakes:*

1. Crack 1 egg into a medium sized bowl. Beat with a fork or whisk.
2. Add the flour and milk to the bowl and whisk everything together until you get a lovely smooth batter.
3. Pour the batter into a jug
4. Put a non-stick frying pan on a medium heat. Add a drizzle of oil.
5. Once the oil is hot, pour a small amount of batter into the centre of the pan.
6. As the pancake cooks, you will begin to see small 'craters' form in the pancake. This usually means it is ready to turn.
7. Use a plastic spatula to turn the pancake over. It should be a lovely golden colour.
8. When cooked, transfer the pancakes to a plate and cover with foil.
9. Keep going until all the batter is used up.

*Mighty tip!*

Why not top your pancakes with different fruit? Our favourite is bananas! We also love blueberries & mango with yoghurt and honey. You could even try making some fun faces!