

Poppy's tasty pancakes



Makes about 12 pancakes

- 100g (4oz) plain flour
- a pinch of salt
- 1 egg
- sunflower oil for wiping
- 300ml (1/2 pint) milk

You can leave the pancake mixture until you are ready to use it, but stir it before making your pancakes.

🍴 Eat them straight away.



Eat the pancakes with maple syrup, lemon juice and caster sugar, honey, chocolate spread or jam.



4. Add some more milk and beat it again. Continue to add some milk and beat it, until all the milk is mixed in and the batter is smooth.



1. Put a sieve over a large mixing bowl. Pour in the flour and the salt. Shake the sieve until all the flour has fallen through.



2. Press a whisk into the middle of the flour to make a deep hollow. Break an egg into a cup, then pour it into the hollow.



Use a whisk to beat it.

3. Add a tablespoon of oil and two tablespoons of milk. Beat the egg, oil and milk with some of the flour from around the hollow.



5. Heat a small frying pan over a medium heat for about a minute. Don't put anything into the pan at this point.



6. Put two tablespoons of oil into a cup. Roll up a paper towel and dip one end into it. Wipe oil quickly over the bottom of the pan.



7. Quickly add three tablespoons of batter. Swirl it all over the bottom by tipping the pan. The batter should sizzle.



8. Put the pan on the heat and cook the batter until it turns pale and is lightly cooked. Small holes will also appear on the top.



9. Loosen the edge of the pancake and slide a spatula under it. Flip the pancake over and cook it for half a minute more.

Make a stack of pancakes under the tea towel.



10. Slide the pancake onto a plate, then cover it with a clean tea towel. Make more pancakes, following steps 6 to 9.



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