


Making Pancakes



Equipment



I will



use:



Frying Pan



Bowl




Ladle




Spatula




Plate




Scales



Measuring Jug



Blender

 or 

Whisk



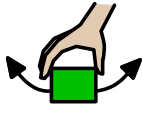
Hob




Ingredients



I will



use:



100g Plain Flour




2 Eggs



300ml Milk



1 Pinch of Salt



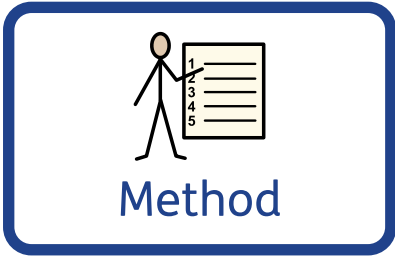
1 tbsp Oil



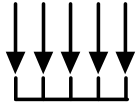
Lemon Juice



Sugar

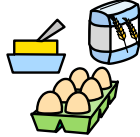


Put

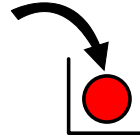


all

the

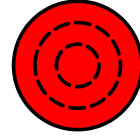


ingredients



into

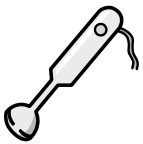
a



large

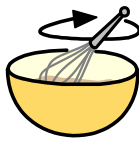


bowl.



Blend

or

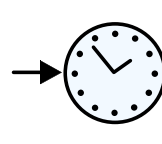


whisk

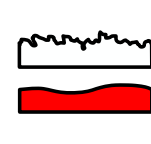
the



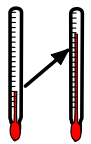
mixture



until



smooth.



Heat

a



drop

of



oil



in

a



frying pan.



Add

the

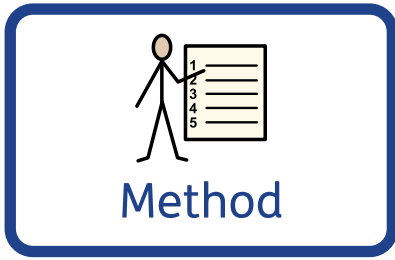


mixture

to the



frying pan.

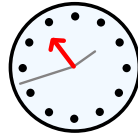


Fry



the mixture

for



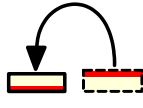
1 minute.



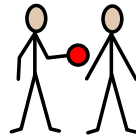
Use



the spatula



to flip



your



pancake.

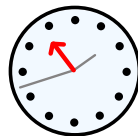


Fry



the mixture

for



1 minute.



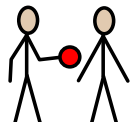
Use



the spatula



to put

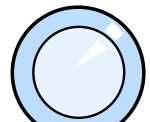


your

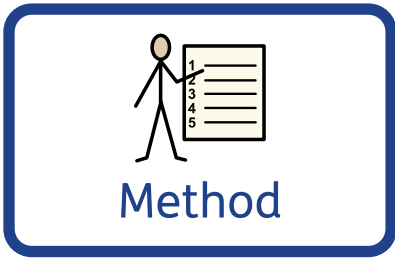


pancake

on



a plate.



? do you want on top of your pancake?

