

## Pancake Day Recipe method (answers)

Get all your ingredients and equipment ready to bake.

In a large bowl, mix together the self-raising flour, baking powder, golden caster sugar and a pinch of salt.

Create a 'well' in the middle of your bowl with the back of your wooden spoon.

Add 3 large eggs into your well along with the butter and milk.

Whisk the ingredients together until smooth and then pour your mixture into a jug.

Heat a small knob of butter and 1 teaspoon of oil in a large, non stick frying pan over a medium heat.

When the butter looks frothy, pour in rounds of the mixture, roughly 8cm wide. Make sure you don't put the pancakes too close together as they will spread when cooking.

Cook the pancakes on one side for about 2 minutes or until lots of tiny bubbles start to appear and pop on the surface.

Flip the pancakes over and cook for a further minute on the other side. Repeat until all the batter is used up.

Serve your pancakes stacked up on a plate with a drizzle of syrup and any of your favourite toppings.