

Pancake recipe

1. WEIGH 200G OF PLAIN FLOUR.
2. MEASURE 400ML OF MILK.
3. CRACK THE 4 EGGS IN TO A CUP, MAKING SURE THERE IS NO SHELL.
4. THEN WHISK THE EGGS AND FLOUR AND THE MILK TOGETHER IN A BOWL.
5. WHEN BEATEN TOGETHER, MIX 2 TBSP OF CASTER SUGAR WITH THE PANCAKE MIX.
6. GET A BIG SPOON AND SCOOP 2-5 (DEPENDING ON HOW BIG IT IS) SCOOPS OF PANCAKE MIX ON TO THE PAN AND TURN ON THE HOB.
7. AFTER COOKING THE PANCAKES, MELT THE CHOCOLATE IN A MICROWAVE.
8. THEN POUR THE MELTED CHOCOLATE ON THE PANCAKES.
9. LEAVE THE CHOCOLATE TO COOL.
10. EAT!



INGREDIANTS

200g plain flour

400ml

4 eggs

2 tbsp caster sugar

Big bar of chocolate

Stuff

Scales

Whisk

Pan

Spatula

Measuring spoons

Microwave

Big spoon

Cup

Big bowl

Hob