

Pankake recipe

1. WHEGH 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

