

# Classic Pancake Recipe

**PREP** 10 MINS

**COOK** 10 MINS

## Ingredients

200g/7oz The Pantry Plain Flour

350-400ml milk, or ½ milk ½ water for a lighter pancake

2 large eggs, lightly whisked

## Method

Sift the flour into a large bowl and make a well in the middle. Add the eggs and whisk.

Gradually add the milk to this, continuing to whisk until you have a smooth batter.

Add a little oil to a frying pan and heat for a minute (until it starts to get smokey).

Add enough mixture to create a thin layer across the base of the frying pan.

Cook for approximately 30 seconds on each side of the pancake and then transfer to a plate to be served.

# American Indulgence Pancakes



Spread chocolate spread over the pancake

Slice bananas into rings and place down the centre of the pancake

Fold pancake over and roll

Serve with any additional toppings.

## KIT LIST – assumes 4 patrols / groups

Scales to weigh flour	4 glass or plastic bowls to mix in
Sieve to sieve flour	4 woks / frying pans
measuring jug to measure milk	4 Spatulas
whisk	4 table spoons
4 gas stoves (black boxes & spare gas)	4 Plates (paper) to eat off
4 Oven gloves	4 spoons / forks / knives to eat with
4 fire buckets	4 spoons / forks / knives to eat with
5 Washing up kits } OR WASH UP IN KITCHEN	
5 Washing up bowls }	