

**Apollo Scouts Monday 21 November 2011**

# **Scotch Pancakes (Drop Scones)**



Below is per Patrol

120g self-raising flour  
small pinch salt  
30g caster sugar  
1 egg - may have left over or enough for one per patrol  
125 ml (1/4 pint) milk  
  
Oil to grease frying pan / wok  
  
Jam / syrup or similar for topping

WASH HANDS FIRST

1. First lightly oil and pan then put on the stove to heat.
2. Sift the flour into a bowl and add the pinch of salt, and then tip in the sugar.
3. Crack the egg into the milk (best not to try doing this into the bottle), and whisk.
4. Pour the egg and milk liquid into the dry ingredients, and mix to form a smooth batter.
5. Make sure pan is hot enough by testing with a small amount of batter.
6. Use a tablespoon to drop the batter onto the pan and form the dollops into circles, but don't make them too large or too thin.
7. Keep an eye on the batter. When the surface has become covered in bubbles flip them over using a palette knife or spatula.

Serve warm with topping of jam / syrup or something similar.

**Enjoy, but remember YOU ARE RESPONSIBLE TO CLEARING UP & WASHING UP YOUR OWN EQUIPMENT**

**KIT LIST – assumes 5 patrols / groups**

Scales to weigh flour and sugar

Sieve to sieve flour

measuring jug to measure milk

whisk

5 gas stoves (black boxes & spare gas)

5 Oven gloves

5 fire buckets

5 glass or plastic bowls to mix in

5 woks / frying pans

5 Spatulas

5 table spoons

5 Plates (paper) to eat off

Spoons / forks / knives to eat with

5 Washing up kits

10 Washing up bowls