



Make Pancakes with Pip and friends

Makes: approx. 6 - 8

CAUTION: Please ensure that this cooking activity is supervised by an adult.

You will need

4 tbsp (100g) plain flour
1 large egg
300ml milk
oil for frying
fruit or toppings of your choice for decorating

How to make

1. Sieve the flour into a large mixing bowl and add a pinch of salt. Make a well in the middle of the flour.
2. Crack the egg into the middle of the flour, then pour in a little milk. Whisk the ingredients together from the centre, gradually bringing the flour into the eggs and milk. Keep adding a little more milk as the mixture gets thick. Add the remaining milk and keep whisking until you have a batter that is the consistency of slightly thick single cream with no lumps.

3. Put a frying pan on a medium heat, then add half a tablespoon of oil. Tilt the pan until the oil covers the base.
4. Ladle some batter into the frying pan, tilt the pan so the mixture covers the base. You need a thin and even layer of batter. Leave to cook for about 30 seconds to 1 minute or until little bubbles appear on the surface and the pancake base has gone a golden colour.
5. Flip the pancake over by easing a fish slice under the pancake, then quickly lift and flip it over. Now cook for another 30 seconds to 1 minute.
6. To cook more pancakes, repeat steps 4 - 5 adding half a teaspoon of oil each time if needed, until all the mixture has gone.
7. Decorate your pancakes with fruit or toppings of your choice. Make funny faces, or a teddy bear. Try and make a Pip Ahoy! character. Be as creative as you like!



Pip
AHOY!

CHF
 ENTERTAINMENT

milkshake!

CHANNEL
5

iChild.co.uk