

Bake it!



#MathsEveryoneCanAtHome

Pancakes are fun to make and can easily be made into different shapes!

Use our pancake recipe (or your own) to make a pancake batter. Put the batter into a squeezezy bottle to help you draw different shaped pancakes into the pan.
What shapes can you make? Can you make pancake numbers?



Which shapes are the easiest to make? Which are the hardest?

Don't forget to share your photos!

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Here's a recipe for 6 pancakes.

100 g plain flour

300 ml milk

2 large eggs

1 tbsp sunflower or vegetable oil



Method

1. Put all the ingredients into a bowl and whisk until they become a smooth batter. Rest the batter for 30 minutes.
2. Use a frying or crepe pan over a medium heat. Wipe it with oiled kitchen paper carefully.
3. Cook the pancakes for 1 minute on each side until they are golden.
4. Serve with your favourite fillings e.g. golden syrup, sugar and lemon, strawberries, bananas or chocolate.