



Pancake Animals

What will I need?

- 135g Self raising flour or 135g Plain flour with 1 tsp baking powder
 - ½ tsp Salt
 - 2 tbsp Caster sugar or granulated sugar but mixed well
 - 130ml Milk
 - 1 egg
 - 2 tbsp Melted butter or olive oil
 - Decorations e.g. banana slices, raisins, chocolate buttons...
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- Sieve
 - Whisk or fork
 - 2 bowls or a bowl and a jug
 - Frying pan
 - Kitchen scales
 - Ladle or large spoon

*Why not...
try creating different animals or even
your own new species!*

What do I do?

1. Sift your flour, salt and sugar into a large bowl.
2. In the second bowl or jug, whisk together your milk and egg, then whisk in the melted butter or oil if that's what you're using.
3. Pour the milk mixture into the flour and beat, using a fork or whisk, until smooth. Keep mixing until any lumps have disappeared.
4. Let the pancake batter stand for a few minutes.
5. Heat your frying pan over a medium heat and add a little butter or oil to stop the pancakes sticking.
6. Ladle or spoon some batter into the frying pan. Your batter will feel thicker than you may be used to, but this is normal. You don't want it to be runny or your pancakes will be too thin.





7. Wait until the top of the pancake begins to bubble, then turn it over. Cook until both sides are golden brown then set aside.



8. Repeat until all the batter is used up. Depending on the size of your ladle/spoon, this mix should make 4-5 pancakes.
9. Once the pancakes have cooled you can start turning them into animals. You can always cut one into different shapes to add whiskers, ears or fins like with some of our examples. Don't forget to share your creations with us on social media, tagging @Colmuseums on Twitter or @ColchesterCastle on facebook.

