#### Allergens\*:



Gluten





# Pancakes



Cost per person 89p

See ingredients and cooking method overleaf...

## TIT

### Serves 2

This simple recipe creates fluffy pancakes at breakfast time. These pancakes are so easy to prepare and make a tasty start to your day.



- Blender
- Frying pan
- Weighing scales
- Spoon
- Spatula

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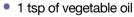
\* Ingredients and allergens may vary from different food shops and any Quorn products can contact egg, gluten, and milk, so to always check the label

# **Pancakes**



#### **Ingredients:**

- 50g porridge oats
- 50g self-raising flour
- 1 tsp baking powder
- 200g fat free yogurt
- 200ml milk
- 2 medium eggs
- Fruit as topping







#### Method:

Blend the oats, flour, baking powder together until fine and combined.

Add in the eggs and milk and blend again.

Once fully blended, preheat a non-stick pan and spray with a dash of oil.

Dollop circles of the mixture in the pan. Cook each side for 3 minutes and set aside.

Repeat this process until all the pancake mixture is used.

Serve with yogurt and your favourite toppings!



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