

Allergens*:



Gluten



Milk



Eggs

Pancakes

Cost
per person
89p

See
ingredients
and cooking
method
overleaf...

**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.

**Equipment**

- 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 contain 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
- 1 tsp of vegetable oil



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!