

Pancakes



St Clare's College
Seek Wisdom



Serves 2 (makes 8 medium sized pancakes)

Ingredients:

- 1 cup Plain Flour
- 1tsp Baking power
- 1tsp Sugar or sweetener of your choice
- 1 egg
- $\frac{3}{4}$ cup milk
- Spray oil- for cooking
- 4-5 Strawberries sliced
- 1 banana sliced
- 100g vanilla yoghurt
- Maple Syrup to serve

Method:

1. Combine all ingredients in a small bowl and whisk together until smooth.
2. In a medium non-stick frying pan, heat to a medium temperature. Spray the pan with a small amount of oil. Using $\frac{1}{2}$ cup measuring cup dollop in even amounts of batter into a frying pan.
3. When the batter starts to bubble on the top the pancake is ready to be flipped. Continue this process until all the batter is cooked.
4. To serve pancakes dollop yoghurt on top, sprinkle with strawberries and banana and drizzle with maple syrup.
5. Enjoy with your family!