How to make perfect pancakes

You will need:

- 100g flour
- 125ml milk
- Two eggs
- A little butter
- Toppings of your choice!

Equipment:

A mixing bowl, a spoon, a cup, a plate and a frying pan.

What to do:

1. First, put the flour into the mixing bowl.
2. Secondly, crack the two eggs into a cup and beat them.
3. Then slowly pour the beaten eggs and the milk into the flour. Make sure you stir it well.
4. Turn on the hob to a low heat.
5. Next, melt a little butter in the frying pan but be careful not to burn yourself.
6. Pour enough mixture into the pan to make a thin pancake.
7. After a few minutes, toss or turn the pancake over to cook the other side.
8. When it is golden serve the pancake on a plate and put on your favourite topping.
9. Finally eat your perfect pancakes but don't forget to do the washing up!

TOP TIP

Don't forget to switch the hob off when you have finished.