



Making pancakes



What you will need:

- 100g of plain flour.
- 2 large eggs.
- 300ml of milk.
- 1 table spoon of melted butter.
- A large bowl.

Making pancakes



- Start by adding your flour to the bowl your little one can help with this offer support when needed you know your own child and how to support and encourage them best.
- Then add you eggs and milk and mix together using a whisk or fork, you can work together doing this.
- Add the tablespoon of melted butter.
- You could add a pinch or sugar and salt this is optional.
- Pre heat the frying pan on a low medium heat add enough butter to coat the bottom of your pan. (Adult job)
- Pour in some mixture, wait until bubbles appear in the centre of the pancake mix this is a good indication that its time to flip and cook the other side. (Adult job)
- Once a golden brown colour on each side its ready to eat.



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- Add all your favourite toppings and get creative, can you make a happy face?

Benefits:

- Working together and taking turns.
- Weighing and measuring a scientific process.
- Spending time away from screens and with family
- Teaching opportunity- The frying pan is hot you can only do these activities with help from a adult.
- Develops gross motor skills pouring, measuring, and mixing.
- Encourages hand eye co-ordination adding ingredients to the bowl.
- Turn taking opportunity.
- Engaging in a creative activity.
- Learning a new skill.
- Having fun !
- Trying new flavours and textures.



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