

5-6 CLASSIC
PANCAKES

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Get your ingredients.

50g plain flour

A pinch of salt

1 Egg

150ml milk



Put the flour in a bowl and add a pinch of salt.



Add the egg to the bowl



Add a tablespoon of milk to and begin to mix.



5
Slowly add the milk as you continue to mix the batter



6
The batter should be smooth and only slightly thickened



7
Ask an adult to heat a pan and add oil or fry light. Then pour 2 tablespoons of batter into the hot pan. Swirl the pan so the batter covers the whole pan.



8
After about 1 minute the batter will be cooking and you should be able to easily lift the edges of the batter with a spatula. Flip the pancake using the spatula.



9
Cook for another minute



10
Serve the pancakes while still warm