

## Sweet Pancakes

### Ingredients

100g self-raising flour  
25g wholemeal self-raising flour  
15g caster sugar  
180ml milk  
1 egg  
100g fruit e.g. banana, sultanas, blueberries, raspberries  
Oil for cooking

### Notes

- **Please bring small plastic container to take home.**
- **Check allergies of consumer before serving.**

### Method

- 1) Chop fruit into small chunks (as necessary).
- 2) Sift flour into mixing bowl and add sugar.
- 3) Whisk the egg and milk into the flour.
- 4) Stir in the fruit.
- 5) Pour mixture into the measuring jug.
- 6) Heat the frying pan and add a few drops of oil.
- 7) Pour two tablespoons of mixture into the middle of the frying pan. Cook until bubbles appear on the surface and then turn using the fish slice.
- 8) Cook the underside of the pancake for one minute or until golden brown.
- 9) Turn pancake onto a plate and serve.



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