**Pancakes**

**Tools**

Scales

Measuring jug

Mixing bowl

Small bowl for cracking egg

Fork or whisk

Frying pan

Cooker top

Frying slice or tongs, to turn the pancakes

**Ingredients**

4 oz plain flour

1 egg

½ pint milk

A little oil to grease the frying pan

Sugar and lemon juice, or other topping

1. Weigh out the flour into a mixing bowl
2. Measure out the milk
3. Break the egg into a small bowl, to check it is ok
4. Add the egg to the milk, and beat the two together
5. Add the milk gradually to the flour, mixing as you go
6. Leave to stand until you are ready to cook
7. Heat a little oil in the frying pan, until it is very hot
8. Spoon enough of the pancake batter into the pan, so that it covers the bottom
9. Cook, shaking the pan continually, until the underside is browning, and there is no liquid on the top
10. Turn the pancake over and repeat until the second side is brown
11. Turn out onto a plate, and add toppings as required