

## *Overview*

**Who said classic family movies had to be cartoons? Matilda is a great movie that exemplifies that sometimes family is someone we can depend on at any time, not just those we can be related to! A simple meal of pancakes and eggs is not only timeless, but tasty as well.**

# Pancakes

## Ingredients:

- 2 eggs
- 1 ½ cups of flour
- 3 ½ teaspoons of baking powder
- 1 cup of buttermilk
- 2 teaspoons of vanilla extract
- 1 stick of melted butter
- 1 tablespoon of brown sugar
- Pinch of salt

## Instructions:

- 1) Combine your dry ingredients in a bowl.
- 2) Add your wet ingredients in and mix until just combined.
- 3) On a well greased non-stick skillet or griddle add ¼ to the hot pan.
- 4) When you see air pockets on the pancake and the edges have solidified, it is time to flip.
- 5) Continue with this process until the batter is gone.
- 6) Add your favorite toppings like fruit, syrup, and chocolate chips!

# Eggs

## Ingredients:

- 1) 5 eggs
- 2) ¼ cup milk
- 3) Black pepper and seasoned salt
- 4) 1 cup of shredded cheddar
- 5) Half a diced bell pepper and onion
- 6) 2 tablespoons of butter or olive oil

## Instructions:

- 1) In a bowl crack all over your eggs. To that, add your milk and seasonings.
- 2) Over medium low heat add your butter or oil and saute your peppers and onions.
- 3) Once your onions become fragrant, add your seasoned eggs.
- 4) Stir eggs gently with a spatula so that the eggs remain fluffy.
- 5) Once they have cooked add the cheese on top.