

Thursday
1 April 2021

Penshaw Bowl



**Easter Bunny
Pancakes**
Makes eight Pancakes



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Bowl**

Ingredients

- 300 ml milk
- 1 medium egg
- 1 pinch salt
- 4oz plain flour
- Splash of oil (for frying)
- Banana
- Blueberries
- Strawberries
- Any fruit you like for additional toppings

Method

1. Mix the milk, eggs and salt together in a bowl.
2. Add the flour in small amounts and mix each time to avoid lumps. The consistency should be about equal to single cream.
3. Heat up the frying pan over a medium-high heat and add a splash of oil.
4. When it begins to smoke stir the batter and pour a thin layer over the bottom of the pan.
5. When the air bubbles start coming through and most of the pancake has turned colour leaving a thin white coating turn the pancake over. For the second side wait a few seconds and then check to see if nice and golden. It's much easier to check the second side as you pancake is now one piece.
6. Slice a banana lengthways for the bunny ears and use a round slice of banana for the mouth.
7. Use blueberries for eyes
8. Use a strawberry and blueberries to make a bowtie (other toppings can be used if desired).
9. Enjoy!