

MAKE TUBBY PANCAKES!

Ingredients

135g/4oz plain flour
1tsp baking powder
1/2tsp salt
2tbsp caster sugar
130ml milk
1 large egg, beaten
2tbsp melted butter or oil

You will need a squeezezy plastic bottle, an old tomato sauce bottle works well!

Sift flour, baking powder, salt and sugar into a large bowl. In a separate bowl lightly whisk the milk and egg then whisk in melted butter or oil.

Little hands will need adult help making pancakes! Take extra care frying the pancakes on a hob.



1



2

Pour the milk mixture into the flour mixture and using a fork, beat until you have a smooth batter.



3

Using the funnel, carefully pour the batter into the squeezey plastic bottle.



4

Heat the frying pan over a medium heat with a knob of butter. When the butter has melted, draw your Tubby Toast face using the squeezey bottle.



5

When it starts to bubble, take the pan off the heat and leave to cool for a minute. When the pan is a little cooler, fill the gaps with batter.



6

When the pancake starts to bubble, turn it over and cook until golden brown on both sides. Enjoy your Tubby Pancakes!

