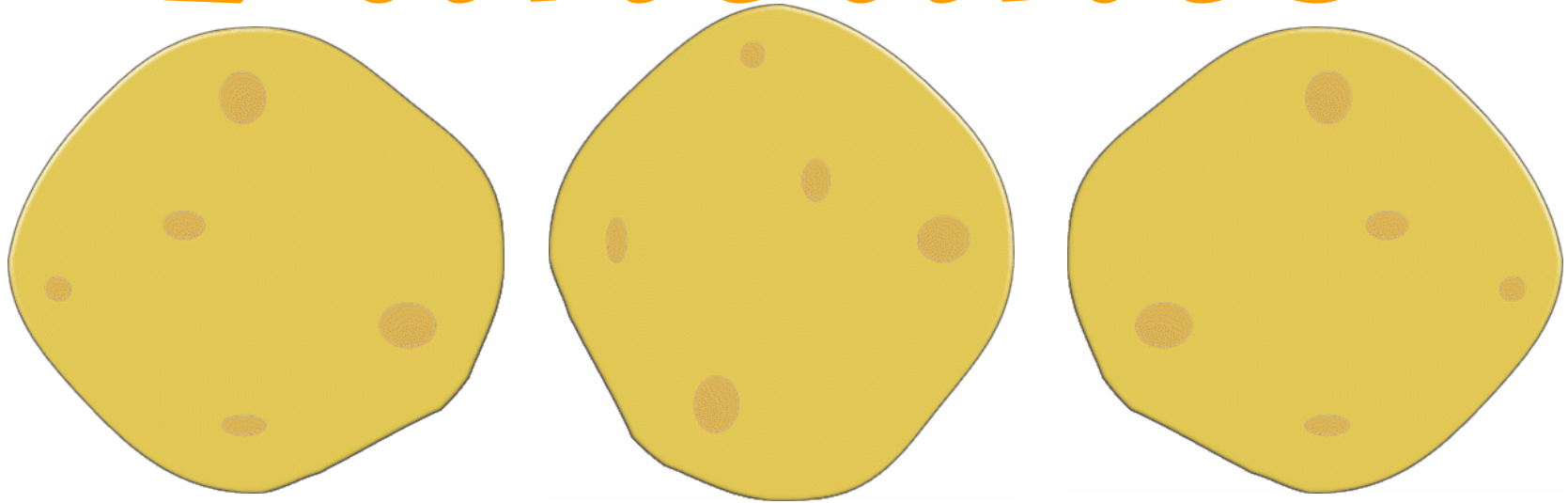


# *Perfect Pancakes*



*The Best Eating Place in Town*

# *Today's Specials*

*Pancake with Bacon and Eggs*

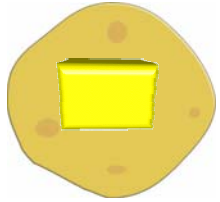
*Pancakes with Scrambled Egg  
and Brie*

*Pancakes with double Chocolate*

*Using our very own Secret Recipe!*

## Menu

*Pancake with butter*



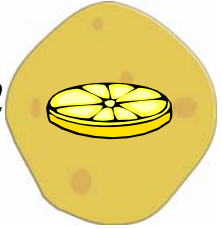
4

*Pancake with sugar*



3

*Pancake with lemon*



5

*Pancake with bacon*



7

*Side orders available*

*Cakes of the Day*

*Drinks*

## Secret Recipe ...shhh!

### Pancakes

**Prep and cook time :** Up to 30 mins

**Serves:** Makes 8 pancakes

### **Ingredients**

125g plain flour, sifted

1 medium size egg, beaten

300ml milk

a little oil for frying

### **Method**

Sift the flour into a bowl and make a well in the centre. Add the egg, then gradually add half the milk, stirring constantly. Add the remaining milk and beat thoroughly, until smooth.

Heat a small omelette or frying pan and add a few drops of oil. Pour a little batter into the pan and tilt so that the batter coats the bottom of the pan.

Cook for 1-2 minutes, or until bubbles appear and the underside is golden. Loosen the edges of the pancake, then flip it over and cook the other side for a further 1-2 minutes, or until golden.

Pile the pancakes on to a warm plate, separating them with sheets of greaseproof paper. Keep warm and continue to make 8 pancakes in total.







Laminate the pan and the pancakes. Use baking tray and attach pan onto it using double-sided tape.

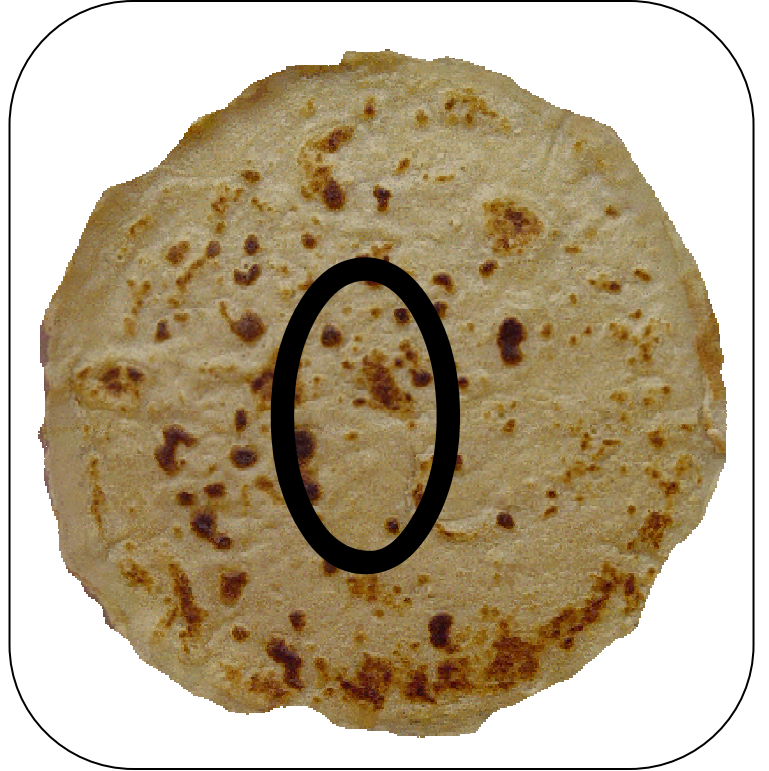
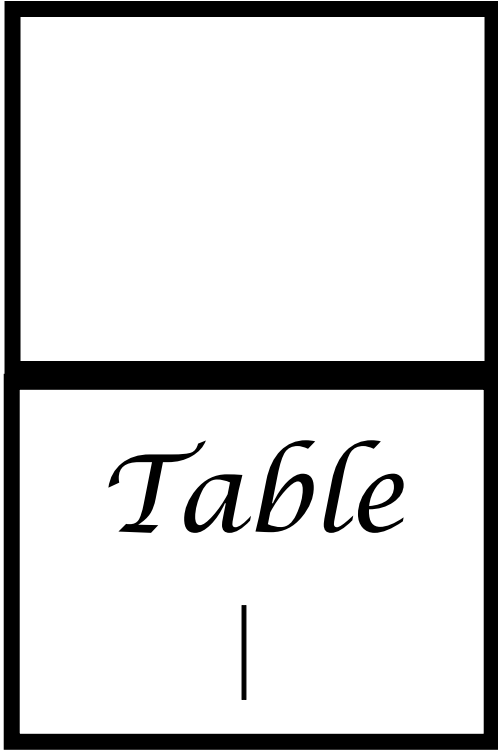
Cut out pancakes and put magnetic strip on the back.

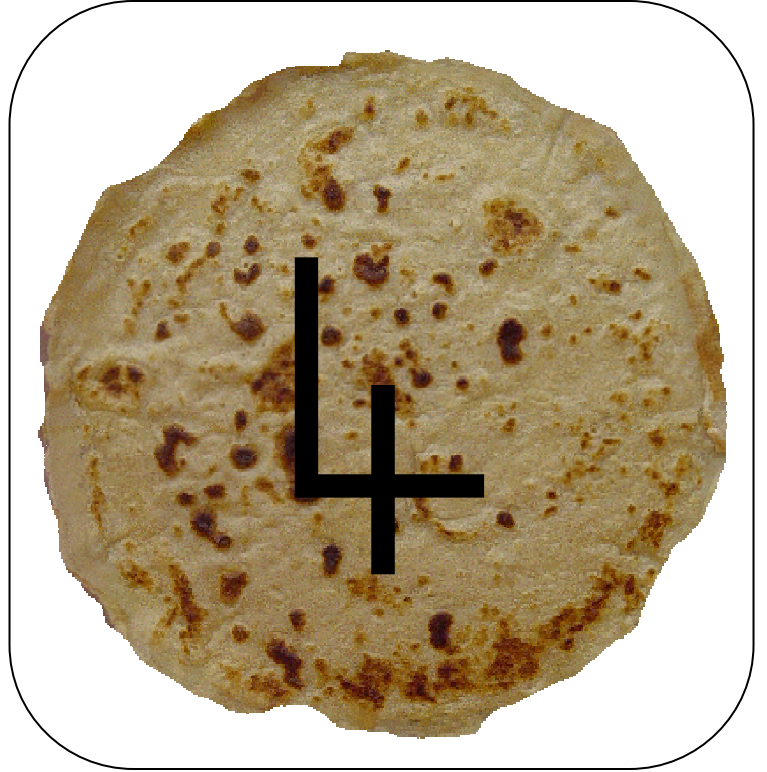
Children take it in turns to take out one of the pancakes.

There were 5 flat pancakes cooking in a pan,  
5 flat pancakes cooking in a pan,  
Up goes one flat pancake, catch it if you can,  
There'll be 4 flat pancakes cooking in a pan.  
etc

Mix a pancake,  
Stir a pancake,  
Pop it in the pan;  
Fry a pancake,  
Toss a pancake,  
Catch it if you can!



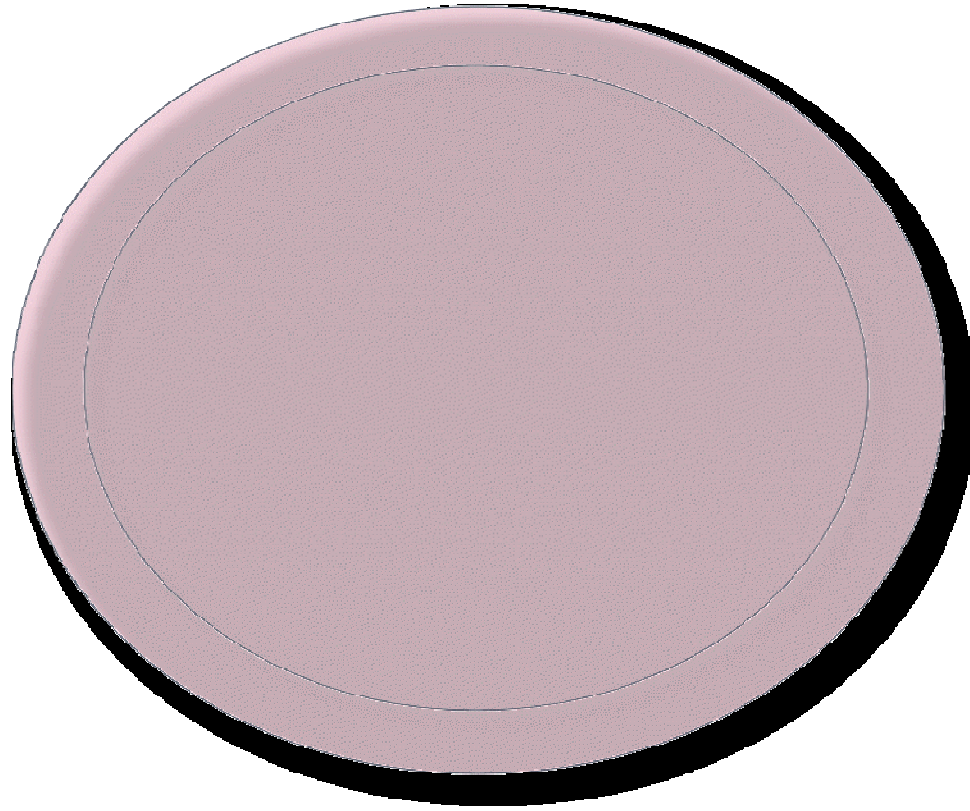




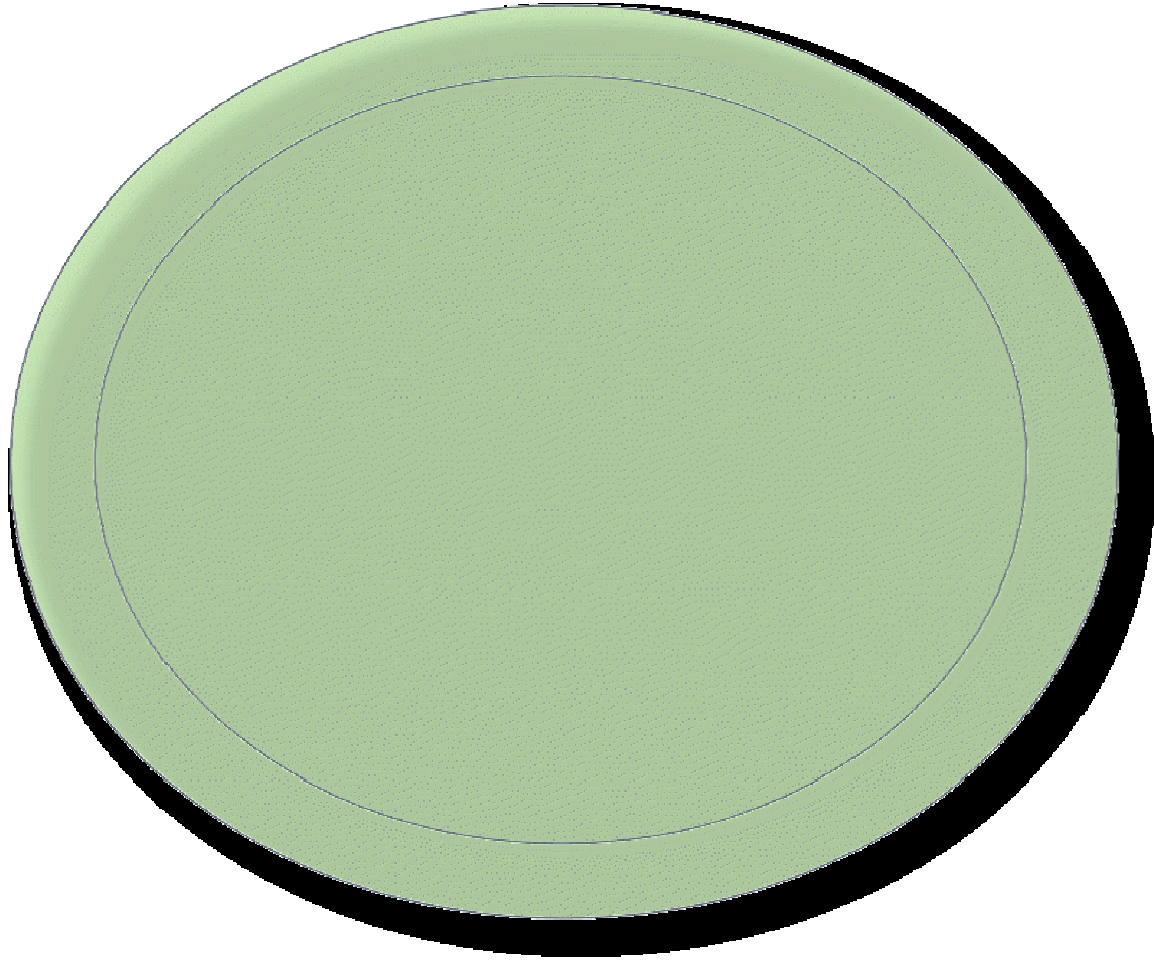




*Can you roll out a pancake the size of this plate?*



*Can you roll out a pancake the size of this plate?*



## Play Dough Mats

Colour the dough yellow.

At the table have rolling pins, plastic knives, pastry cutters, plastic knives and forks for slicing/pretend eating. Have a shaker, with something in it, (eg rice), so that they can sprinkle their playdough with it.

## Role Play

- Small blackboard, chalk for writing Specials on.
- Squeezy bottles for sauce, sugar shakers etc.
- Till and money
- Frying pans
- Aprons/chefs hats
- Pad and pencil for taking orders