

Barnsley Museums Festival: Sunshine Pancakes



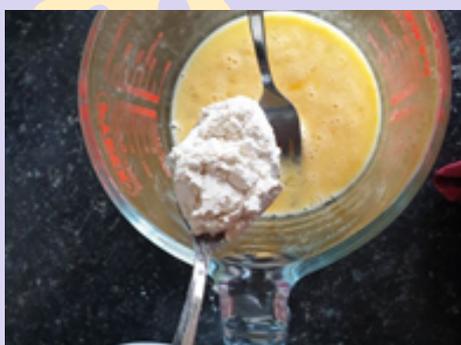
You will need:
130g plain flour approx.
150 ml milk approx.
50 ml water approx.
2 eggs
Cooking oil
Any fruits to decorate
Squirty cream (if liked)

Makes up to 400 ml of mixture. Makes lots of little pancakes or 4 large pancakes.

Start the day with some sunshine



Crack each of the eggs into the cup, check for shell and pour into the large jug or bowl. Mix with a whisk or fork.



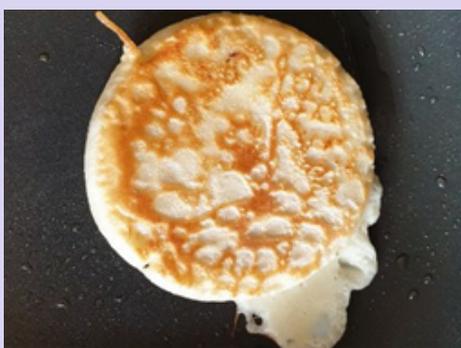
Gradually Add the flour and keep mixing.



Add the milk and give the mixture a really good mix.



Add the water and mix again. Check that you have bubbles on the top of the mixture. (it's the sign of a good mixture :-)



(Adult part) heat the oil in a frying pan and fry the pancakes on a medium heat. Turning occasionally. Cook until golden on each side. Use a ring mould to make small ones but if you don't have ring moulds.. just make big pancakes. They will be the size of the pan. Take care if using ring moulds as they get really hot.



Decorate with the fruit. Children can help to chop bananas, grapes and pineapple to make the suns. You can also squeeze orange or lemon on them for zingy twist.

Allergies; Contains milk and wheat unless using alternatives.



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