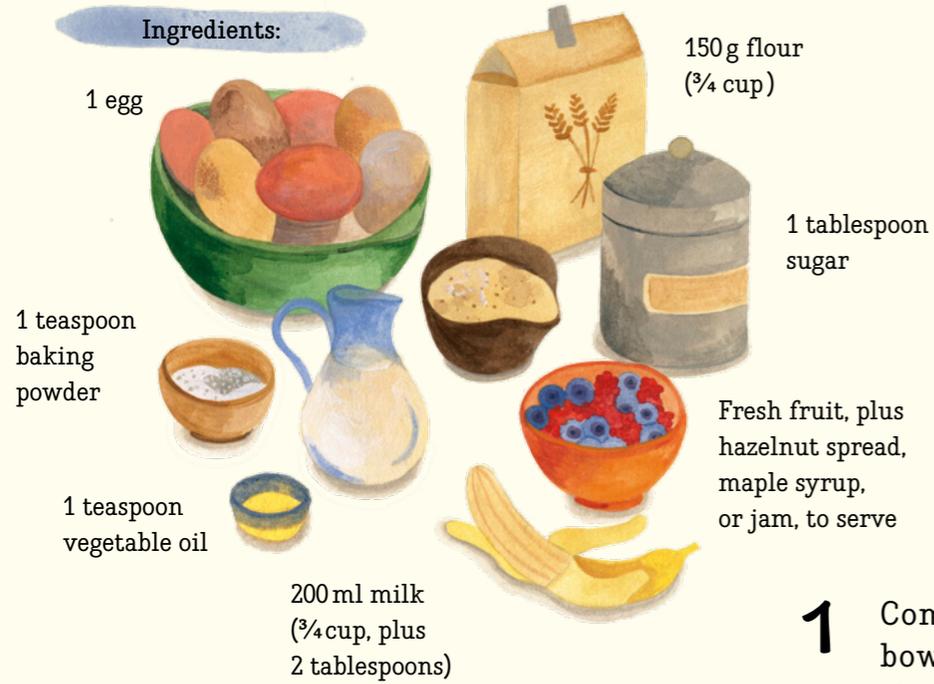


Pancakes with Fruit

Takes 40 minutes, makes 14 pancakes

There are many ways to cook pancakes. Here is a basic recipe that you can use with different toppings. Pancakes are often eaten as a special treat for Sunday breakfast and they're usually served stacked up into a small tower—the tallest yet was created in the U. K. and was more than three feet (one meter) high!

Ingredients:



You will need:

- 1 large bowl
- 1 hand whisk
- 1 frying pan
- 1 big spoon
- 1 spatula



1 Combine the milk and egg in the bowl and whisk by hand until the egg has dissolved in the milk.



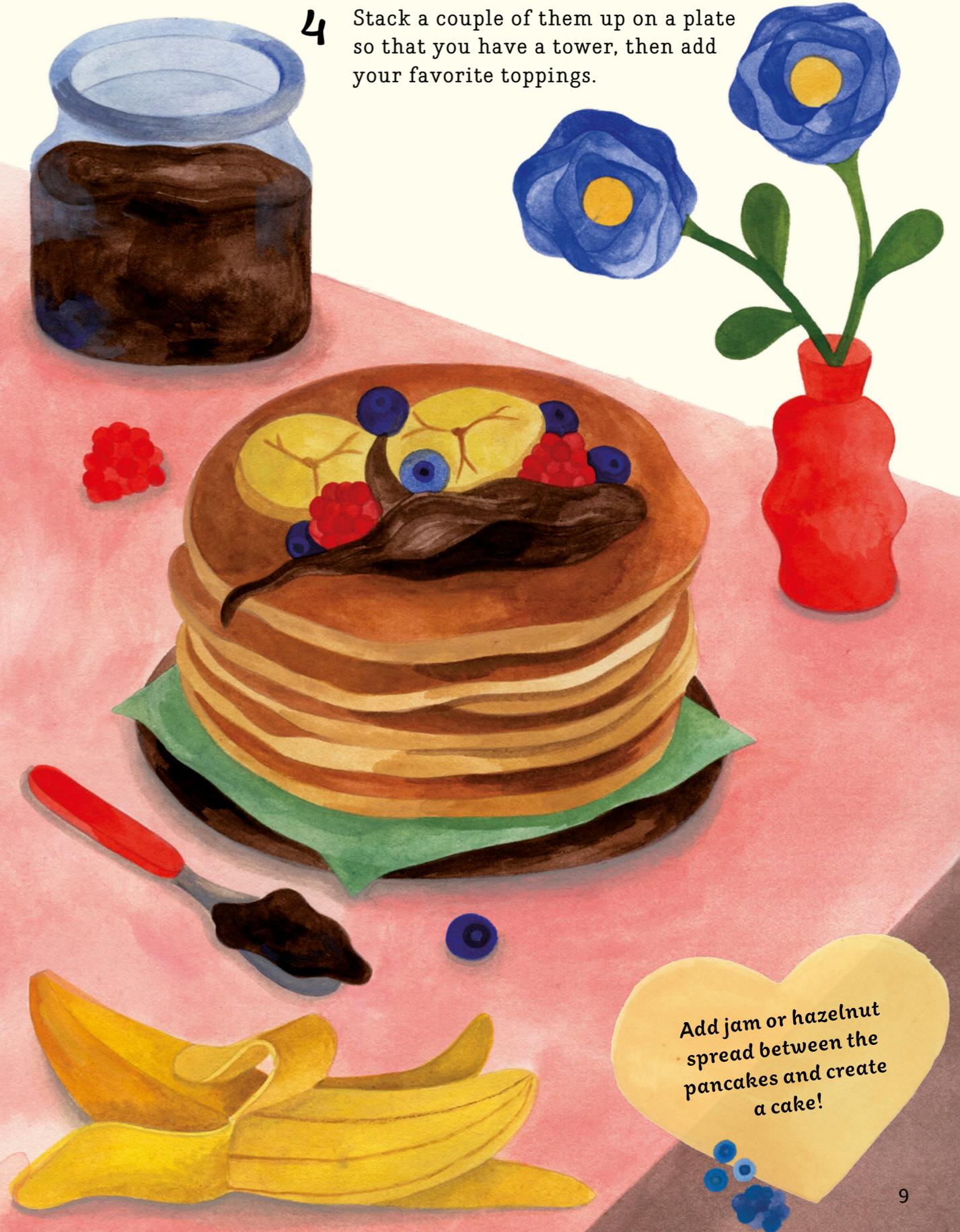
2 Add the flour, sugar, and baking powder to the bowl and whisk again until you have a smooth batter.



3 With the help of an adult, place the frying pan over a medium heat and pour in the oil. Once it's hot, pour a spoonful of the batter into the pan—see if you can fit three pancakes in there at the same time!

As soon as tiny bubbles appear on the pancakes' surface, you can flip them using a spatula. Once they've turned a brownish color on both sides, you know they're done!

4 Stack a couple of them up on a plate so that you have a tower, then add your favorite toppings.



Add jam or hazelnut spread between the pancakes and create a cake!