

Name:.....

Date:.....

Savoury Pancakes

Ingredients

Pancakes:

- 100g plain flour
- Pinch of salt
- 2 eggs, beaten
- 250ml milk



Fillings:yes/no

- Cheese ☐
- Ham ☐
- Cooked chicken ☐
- Salami ☐
- Mushroom ☐
- Pepper ☐
- Onion ☐
- Tomato ☐
- Sweetcorn ☐
- Mixed herbs ☐
- Chilli flakes ☐



Method

1. Combine flour and salt in a bowl. Make a well in the centre. Add the beaten eggs and milk to the well and whisk till smooth.
2. Lightly brush a frying pan with oil and heat over medium high heat. Add a little batter to the hot pan, and tilt the pan so that the batter spreads evenly over the surface. Cook the pancake for 2 minutes, then flip it over. Cook the second side for about 30 seconds. Repeat with remaining pancakes and stack each on a plate.
3. Fold pancakes and place in your container. Add toppings and they are ready to eat!

Equipment



Additional equipment I need for my savoury pancakes:

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Additional method I need for my savoury pancakes:

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What other fillings could you add to your pancakes?

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