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Cook American-style pancakes

Try this tasty Stateside recipe for Pancake Day

Suitable for **Cubs+**

Fancy something different to traditional pancake mix this year? Try this tasty treat from the USA and make a big batch of thick, sweet pancakes. They're great with fresh fruit, a dollop of creme fraiche or the classic American accompaniment of maple syrup. Stack 'em up and enjoy.



What to do

- 1 Whisk the milk and eggs together in a jug and set aside. Sieve the flour and baking powder into a bowl, add the sugar and a pinch of salt, and combine.
- 2 Pour the liquid milk and egg mix into the centre of the flour mix and combine to make batter.
- 3 Brush a non-stick frying pan with a little vegetable oil and place over a medium heat. When the oil is hot, pour half a ladle of batter into the pan to form a pancake that is about 10cm (4in) in diameter.
- 4 Cook until bubbles start to form on the surface, then flip the pancake over and cook the other side until golden.
- 5 Remove from the pan and serve with a drizzle of maple syrup, blueberries or sliced fresh fruit.

You will need

- 350ml milk
- 2 eggs
- 200g plain flour
- 2 teaspoons baking powder
- 1 teaspoon sugar
- Vegetable oil, for frying
- Pinch of salt
- Maple syrup, blueberries or sliced fresh fruit (to serve)

More info

Sodexo sponsors the Cub and Scout Chef Activity Badges. It has produced fantastic recipe packs that cater for all seasons, ages and abilities. Download the packs at scouts.org.uk/sodexo.

