# Pancake Day Tuesday 16th February



Fun activities for kids this Pancake Day

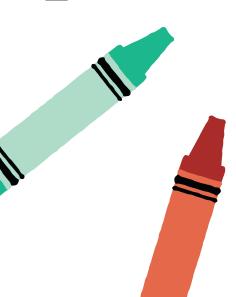


# Let's get started!

# You will need:

#### Craft tools





#### **Fresh Ingredients**

Plain Flour
Eggs
Milk
Butter
Cooking oil
Food colouring, any colour



le menu (x)





### Make Your Own Pancake Day Paper Chains!

くらつ

opy Pancake



Decorate your own paper chains to put up at home to celebrate pancake day!

**Step 1:** Grab your pencils, crayons and felt tips, or make it sparkle with some glitter! What you do is up to you! **Step 2:** Carefully cut out your paper chain stencils

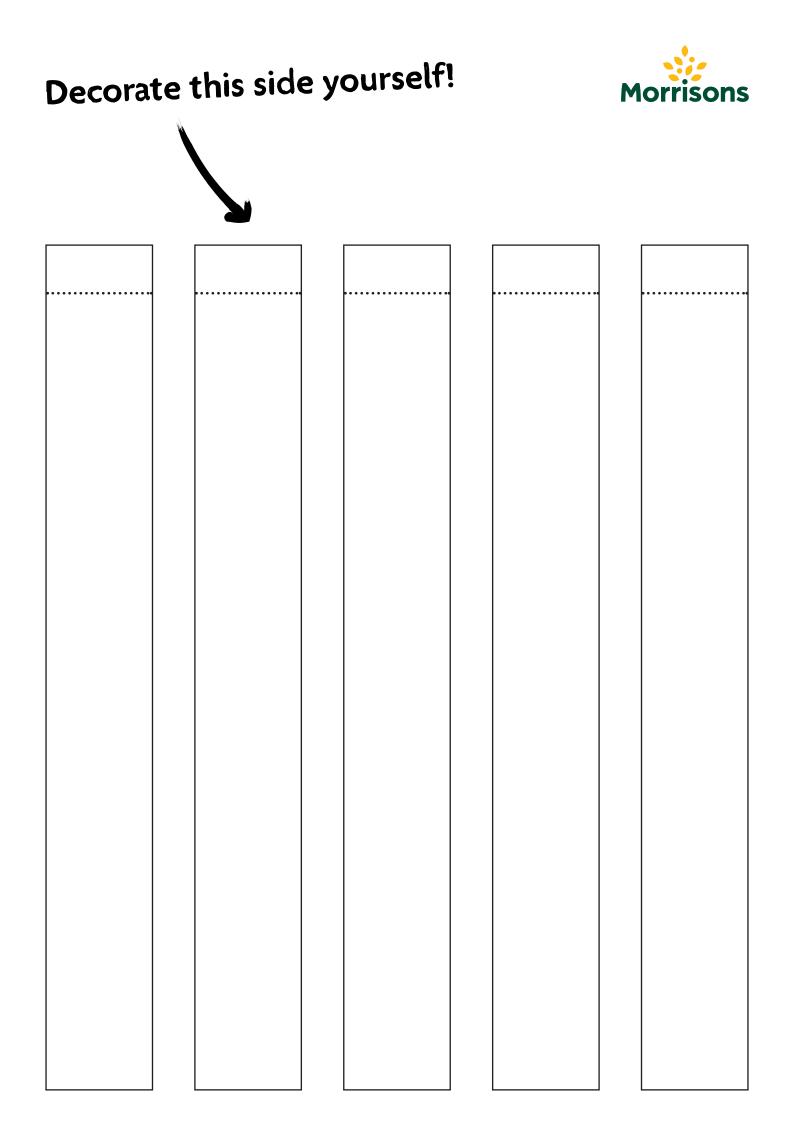
**Step 3:** Add a dab of glue to the flap of the chain after the dotted line, make a loop with the chain and stick the glue side of the paper to the back of the other end of the chain!







Happy Pancake Day



## Make Your Own Pancake Day Bunting!

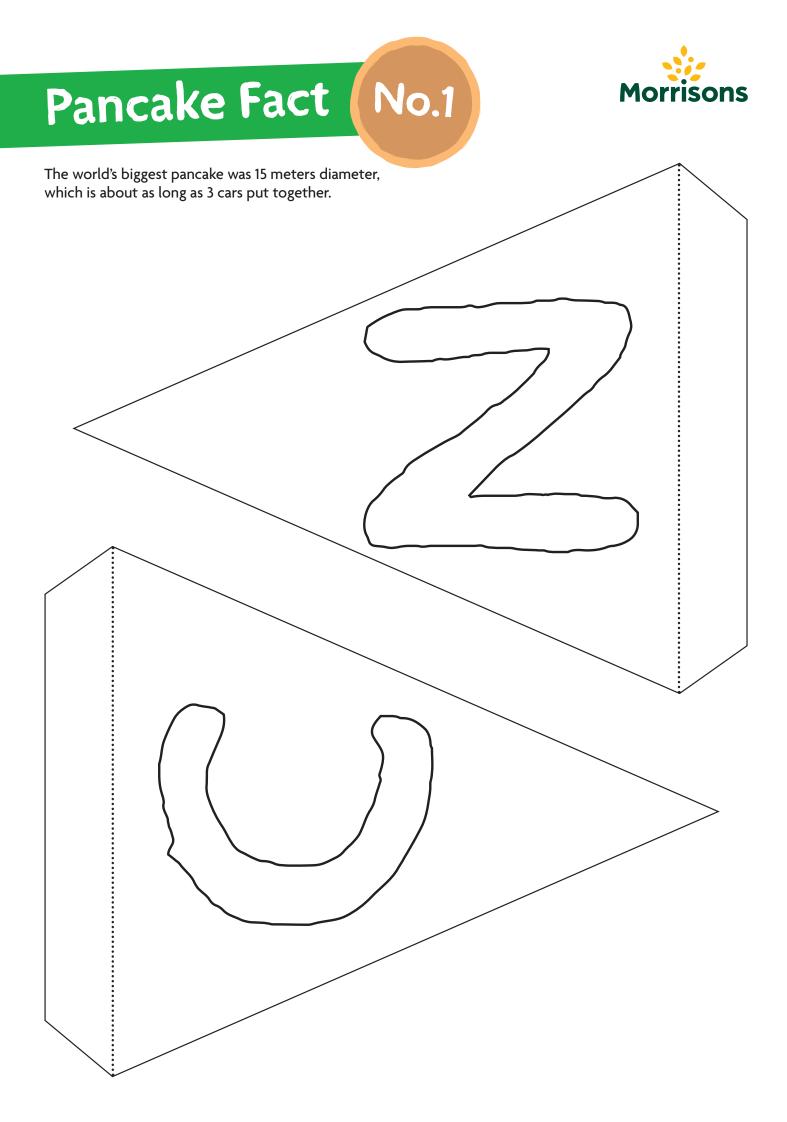


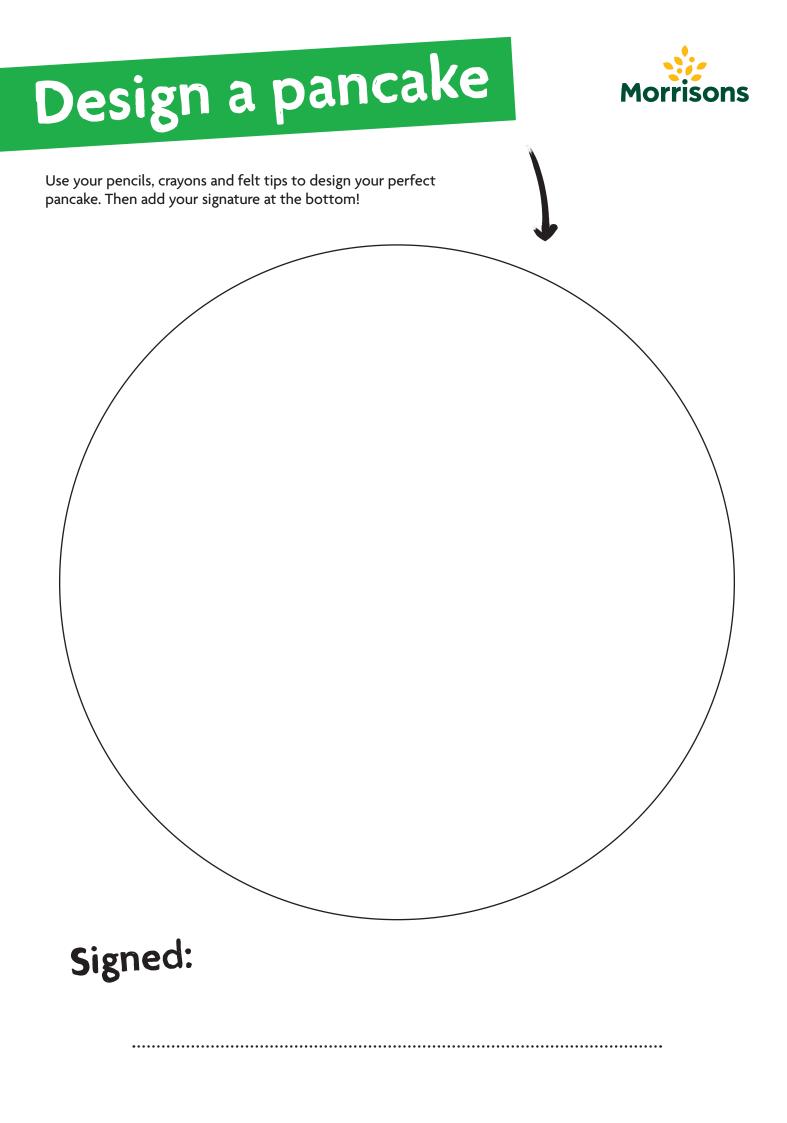
Decorate your own bunting to put up at home to celebrate pancake day!

**Step 1:** Grab your pencils, crayons and felt tips, or make it sparkle with some glitter! What you do is up to you!

**Step 2:** Carefully cut out your bunting stencils and fold a crease along the dotted line.

**Step 3:** Lay some string across the back of your bunting, along the crease, add a dab of glue to the fold, fold over the string and stick into place!

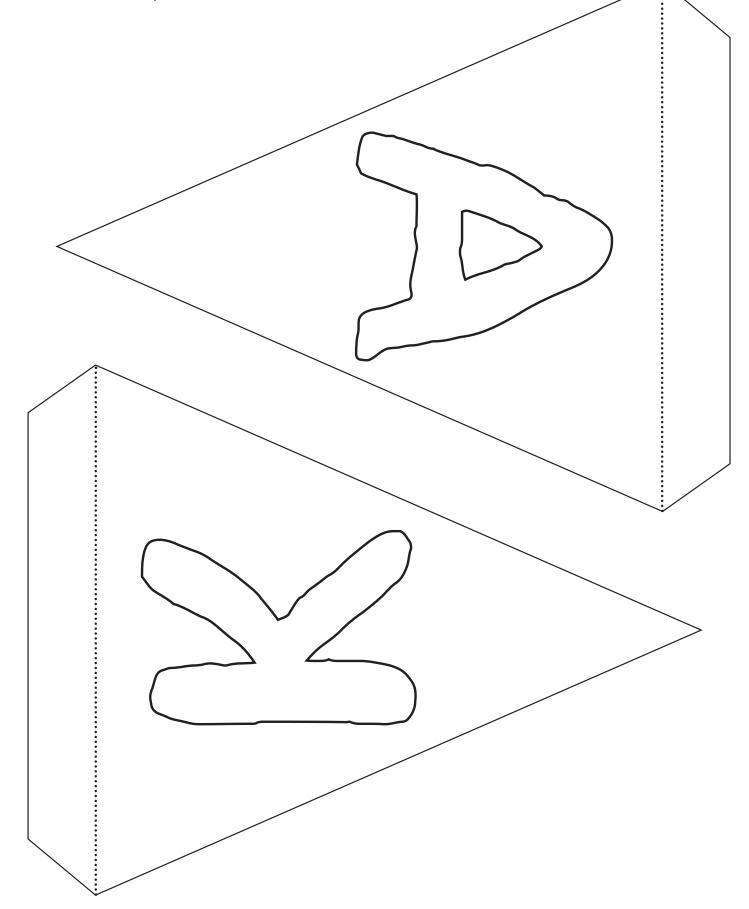








The tallest stack of pancakes was 101.8cm





### **Preparation time: 40 mins** Cooking time: 12 mins

#### **Fresh Ingredients**

125g plain flour
1 egg
250ml semi-skii
1tbsp butter

egg 50ml semi-skimmed milk 1tbsp butter

Makes

Splash cooking oil

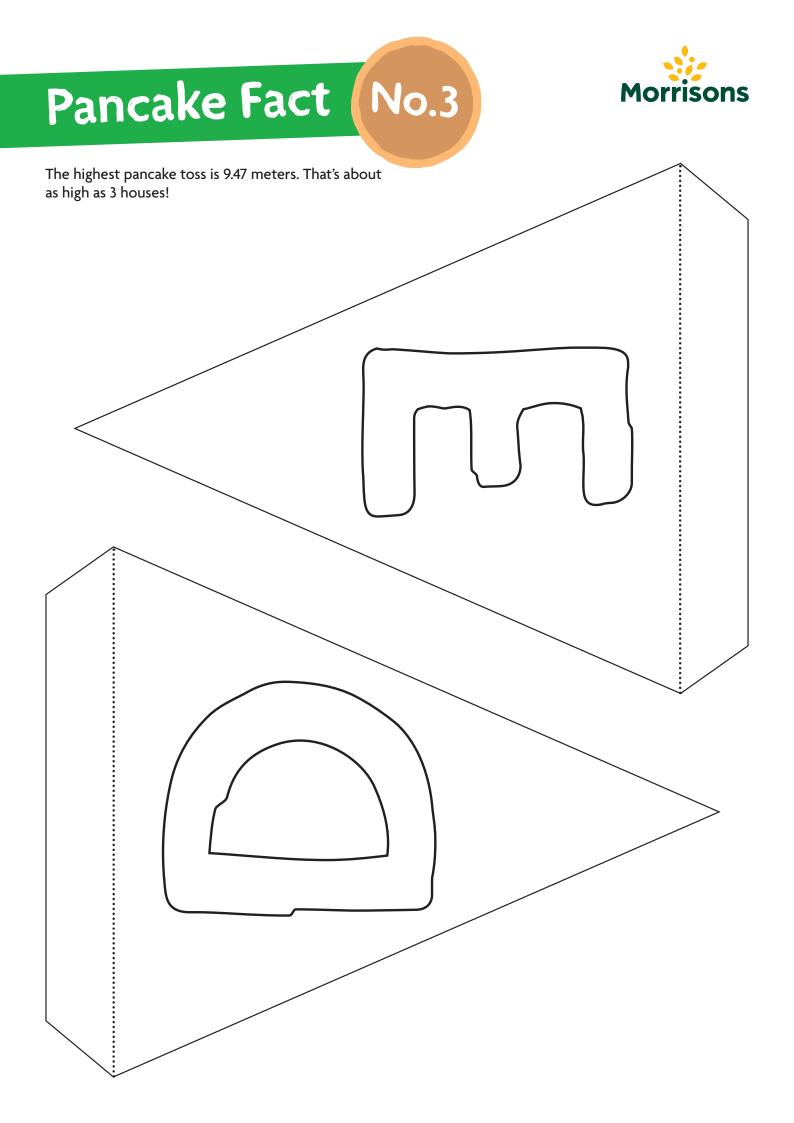
#### Method

- Sift the flour into a bowl. Create a well in the centre and add 1. the egg with about a third of the milk and all of the melted butter. Combine everything with a whisk. Once all the flour is incorporated, add the remaining milk and combine it all.
- 2. Split the mixture into mugs by as many food colourings as you have. Stir in 4-5 drops of food colouring per mug. Rest in the fridge for at least 30 minutes.
- 3. To make a classic pancake, heat a tiny bit of oil in a non-stick frying pan, just to coat the pan. The pan must get very hot (you'll start to see smoke) before you add any batter.
- 4. Add a ladle of pancake batter and swirl it around to cover the bottom of the pan. Turn the heat down slightly and cook through on both sides until golden. Use a spatula to turn it, or flip it gently with a flick of your wrist if you're feeling lucky. Repeat with the rest of the batter. Serve the pancakes immediately with your favourite topping.



Ask an adult

to help



# Find the hidden Pancake Day words!



	m	р	р	j	Ο	P	k	l	0	g	
	l	a	a	Ь	u	Ο	У	е	X	S	
	W	n	n	t	u	g	g	l e m o n e u	С	у	
	C	У	с	С	у	t	X	Ο	X	r	
	у	j	a	S	0	i	t	n	f	u	
	r	d	k	u	u	р	b	е	d	р	
	m	d	е	g	f	l	Ο	u	r	k	
	i	k	t	a	V	е	g	g	S	f	
ł	l	У	W	r	Ь	Ο	W	l	u	V	
	k	f	h	S	р	0	0	n	a	V	
-	-pancake-		lemon			sugar			syrup		
	milk		eggs			flour			butter		
	bowl		jug			spoon			pan		



# Pancake Fact No.4

The largest number of pancakes tossed in the shortest amount of time is 349 tosses in 2 minutes.