Pancake Day Tuesday 16th February



Fun activities for kids this Pancake Day

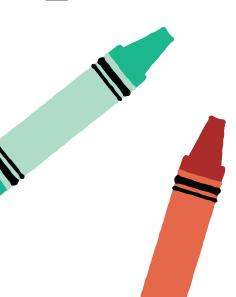


Let's get started!

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

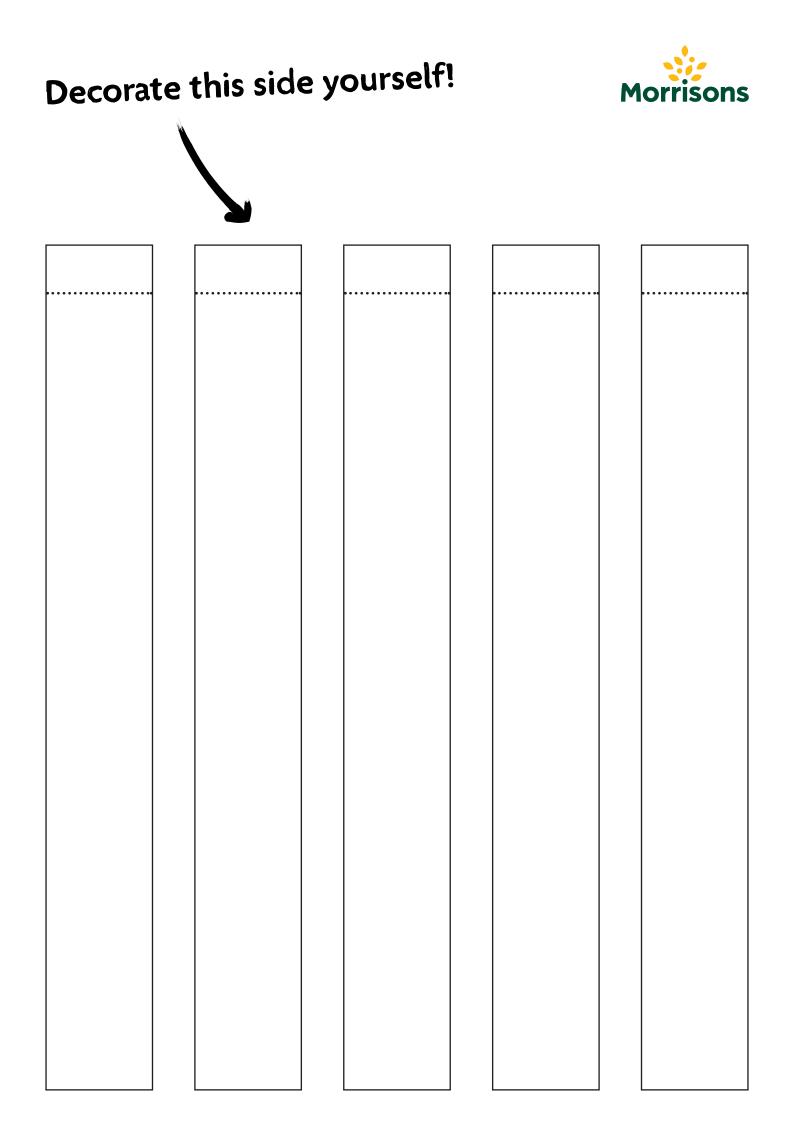
Step 3: Add a dab of glue to the flap of the chain after the dotted line, make a loop with the chain and stick the glue side of the paper to the back of the other end of the chain!







Happy Pancake Day



Make Your Own Pancake Day Bunting!

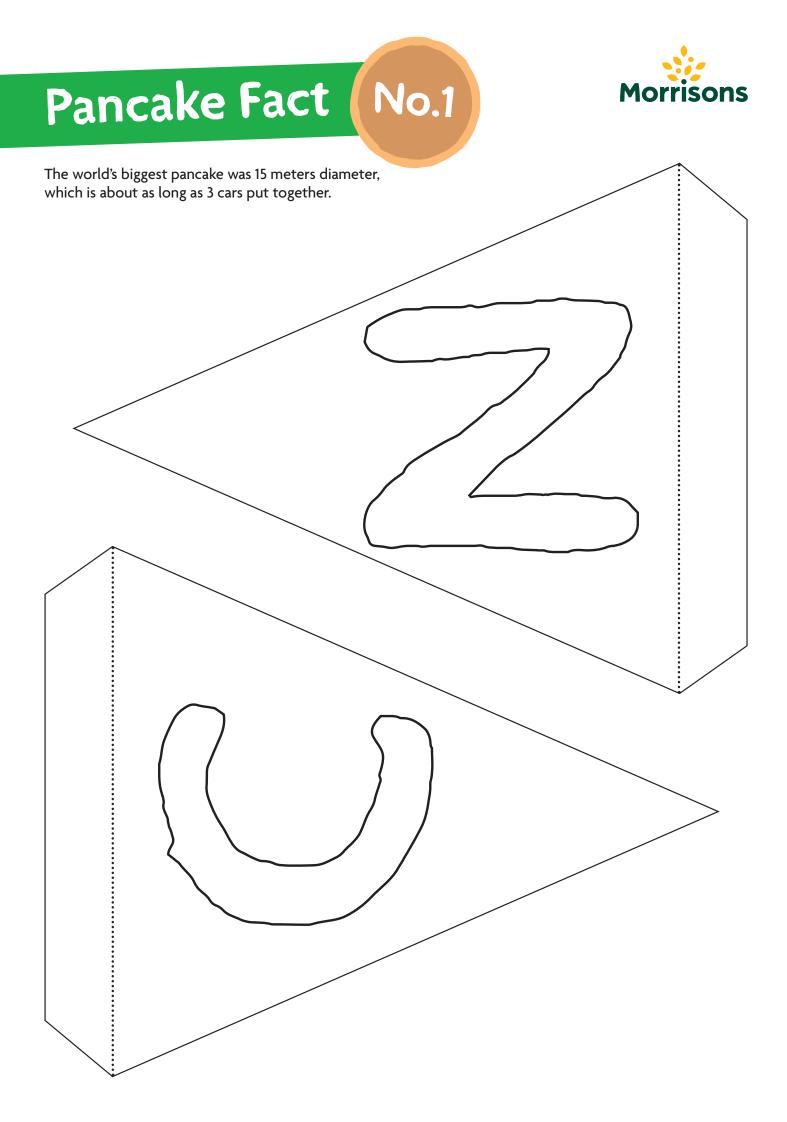


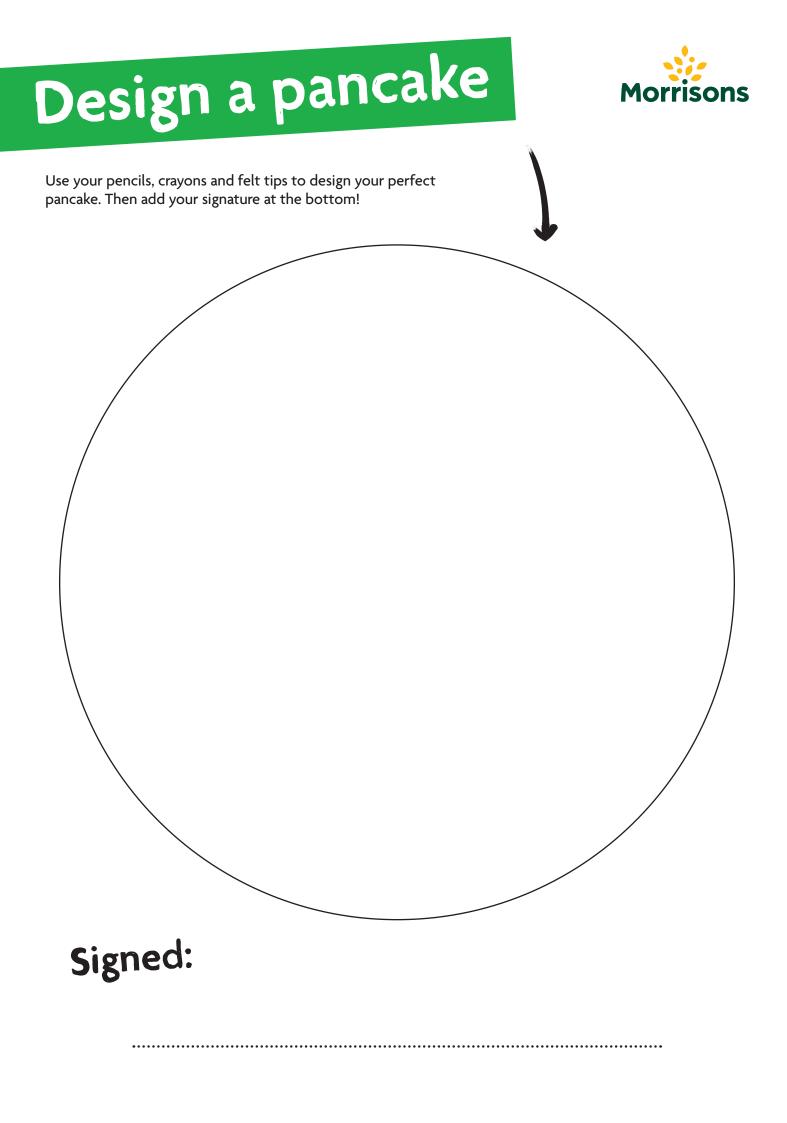
Decorate your own bunting to put up at home to celebrate pancake day!

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!

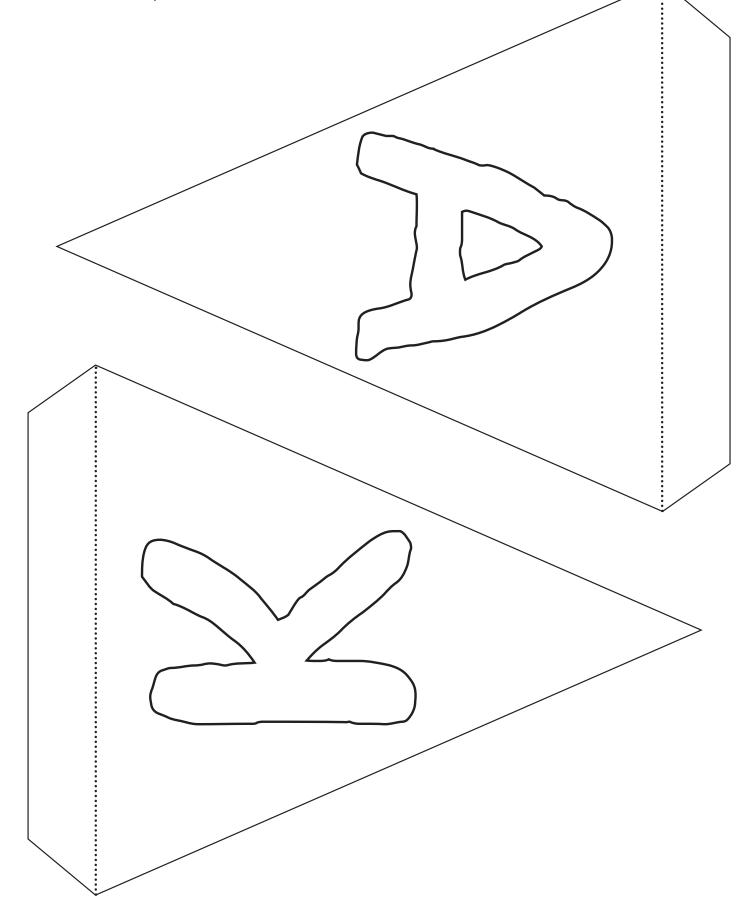








The tallest stack of pancakes was 101.8cm





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

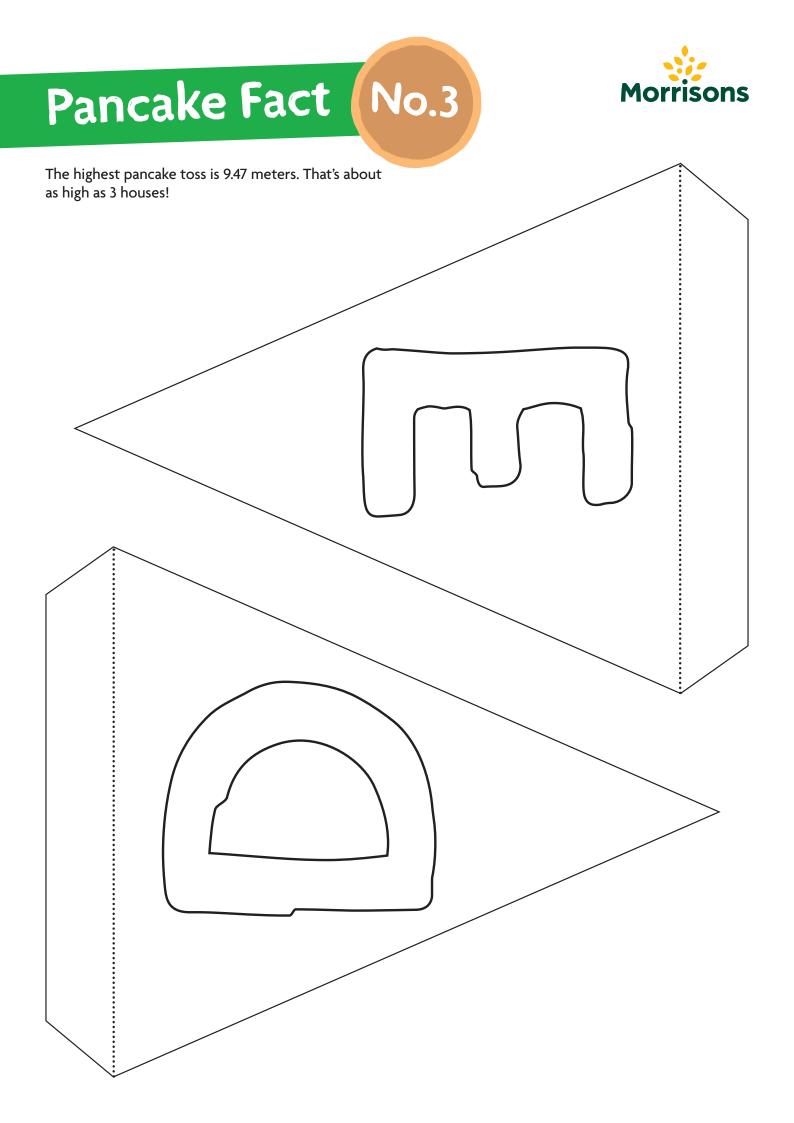
Method

- 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.