

EASTERSIDE ACADEMY

KIDS RECIPE



Dear Parent/Carer,

On occasions we will be sending home a recipe for you to try at home with your family. If you give any of the recipes a try, please complete the slip at the bottom of this page and return to your child's class teacher. You can also send us a photograph of your family eating your results! Just send them to: contact@eastersideacademy.co.uk and we will put some up on our website!

Rudolph Pancakes

Ingredients

- 100 g plain flour
- a generous pinch of salt
- 2 eggs
- 150 ml milk
- 50 g melted butter
- Cooked bacon rashers
- Blueberries
- Strawberries
- Maple syrup to serve



Directions

1. Sift the flour with a big pinch of salt into a mixing bowl, make a well in the centre and add the eggs. Use a balloon whisk to incorporate the eggs into the flour and gradually whisk in the milk. Stir the mixture until smooth but do not over mix.
 2. Use a heavy based 15 to 18 cm (6 to 7 in) frying pan and brush with melted butter – you can use a pastry brush for this – and when hot, pour in about 2 tbsp of the batter.
 3. Quickly tilt the pan from side to side until you get a circular layer of batter covering the base of the frying pan. Cook the pancake for about one minute, then flip it over – you can use a spatula for this – and cook until the underside is lightly flecked with gold.
 4. Continue with the rest of the batter and make pancakes of varying sizes and shapes as in the photograph (for the smaller pancakes you will only need 1 to 1/2 tbsp of batter). Brush the pan with melted butter when necessary.
 5. Stack the pancakes on top of each other and arrange the bacon rashers as antlers and add blueberries for eyes and a strawberry for the nose.
- Possible toppings can include: shredded coconut, sesame seeds, chocolate chips, cinnamon. You can also use both plain and strawberry yogurt.

Kids Recipes

We made:

Who was involved?

Was it easy to make? (Please circle) **YES** **NO**

Would you recommend it to another family? (Please circle) **YES** **NO**

Comment:

Recipe from Annabel Karmel