



Red Nose Day Pancake Pinwheels

Ingredients

100g plain flour

300ml milk

2 eggs

1tbsp caster sugar

Equipment

Sifter

Large mixing bowl

Kitchen scales

Measuring jug

Measuring spoons

Wooden spoon

Frypan

Spatula

Stove

Butter knife

Method

1. Sift the flour into the mixing bowl.
2. Crack the eggs into the bowl.
3. Pour the milk into the bowl.
4. Stir vigorously until smooth.
5. Pour a spoonful of the mixture into a hot frypan (you may want to use oil, butter or margarine).
6. Turn the pancake when the bubbles begin to pop.
7. Allow the pancakes to cool.
8. Cut the pancakes into 5cm-wide strips.
9. Carefully, spread jam on to a pancake strip.
10. Roll the pancake strip as tightly as you can.
11. Repeat with the remaining pancake strips.

