

# Pancakes and Jam

**Season:** Any

**Type:** Snack

**Difficulty:** 

**Serves:** 6

<b>Equipment:</b>	<b>Ingredients:</b>
Measuring cups and spoons	1 ½ cups milk
Chopping boards and mats	1 egg
Knives	2 tsp vanilla
Large Bowl	2 cups self-raising flour
Whisk	¼ teaspoon bicarbonate of soda
Egg Flip/Spatula	1/3 cup sugar
Plate	25g butter, melted
Non stick frying pan	
Foil	

## Method:

Whisk milk, egg and vanilla together in a jug.

Sift flour and bicarbonate of soda into a bowl.

Stir in sugar.

Make a well in centre and add milk mixture.

Whisk until just combined.

Heat a large non-stick frying pan over medium heat.

Brush pan with butter.

Using ¼ cup mixture per pancake, cook pancakes for 3 to 4 minutes or until bubbles appear on surface.

Turn and cook for 3 minutes or until cooked through.

Transfer to a plate.

Cover loosely with foil to keep warm.

Repeat with remaining mixture, brushing pan with butter between batches.

Serve.

## For the jam:

**CAUTION – JAM IS EXTREMELY HOT DO NOT BE TEMPTED TO TASTE OR TOUCH WITH FINGERS**

Boil in a medium saucepan, 1 cup of fruit and 2 Tbsp Sugar until fruit is tender and jam thickens. – Do not overcook or it will go like toffee when it cools down.

You can test to see if its done by placing a drop of the jam into a glass of cold water and it should form a soft ball.