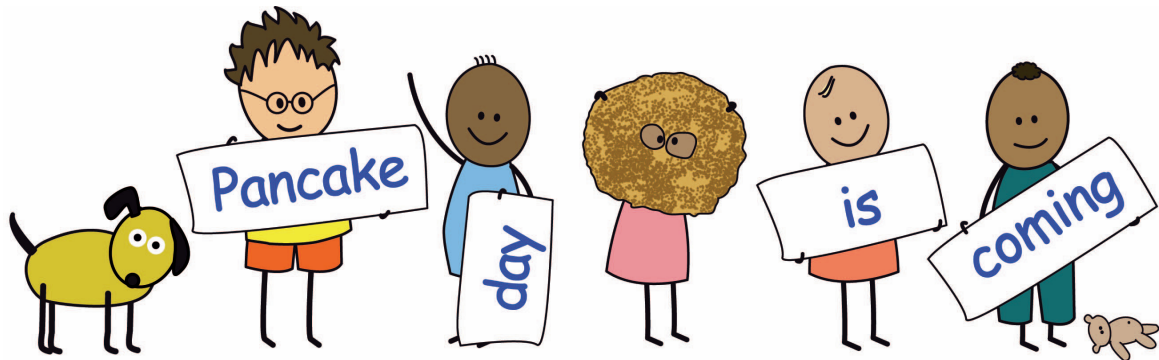


# THE VICTORIA CHART COMPANY™

encourage & praise° Helping Raise Healthy, Happy and Confident Children



## American Pancake Recipe

Serves: 4 grown-ups

Preparation time: Less than 30 mins

Cooking time: 20 mins

### You will need:

175g/6oz plain flour

1 tsp baking powder

25g/1oz caster sugar

2 free-range eggs, separated

250ml/9fl oz milk

25g/1oz butter

12 rashers maple-cured back bacon maple syrup, to serve

Apron

### Instructions for the grown-ups:

- \* Place the flour, baking powder and caster sugar into a bowl and stir to combine;
- \* Add the egg yolks and milk to the bowl with the dry ingredients and whisk to make a smooth batter;
- \* In a separate clean bowl, whisk the egg whites until soft peaks form when the whisk is removed, then fold into the batter;
- \* Heat a large frying pan until hot, add the butter and heat until melted and foaming. Place ladlefuls of the batter into the pan and cook for 1-2 minutes, or until bubbles start to form on top of the batter. Turn the pancakes over using a spatula and cook for a further minute on the other side. Remove from the pan and keep warm until ready to serve. Repeat the process with the remaining batter.
- \* Meanwhile, heat a frying pan until hot, add the bacon and cook for two minutes on each side, or until crisp. Remove from the pan and drain on kitchen paper.
- \* To serve, divide the pancakes among four serving plates, top with the bacon and drizzle with maple syrup.
- \* Please remember to be cautious with all hot instruments and do not leave frying pans unattended when cooking.

**Enjoy! Don't forget it is important for everybody to help clear the table and clean up afterwards.**

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