**How to make perfect pancakes**

**You will need:**

* 100g flour
* 125ml milk
* Two eggs
* A little butter
* Toppings of your choice!

**Equipment:**

A mixing bowl, a spoon, a cup, a plate and a frying pan.

**What to do:**

1. First, put the flour into the mixing bowl.
2. Secondly, crack the two eggs into a cup and beat them.
3. Then slowly pour the beaten eggs and the milk into the flour. Make sure you stir it well.
4. Turn on the hob to a low heat.
5. Next, melt a little butter in the frying pan but be careful not to burn yourself.
6. Pour enough mixture into the pan to make a thin pancake.
7. After a few minutes, toss or turn the pancake over to cook the other side.
8. When it is golden serve the pancake on a plate and put on your favourite topping.
9. Finally eat your perfect pancakes but don’t forget to do the washing up!

**TOP TIP**

Don’t forget to switch the hob off when you have finished.