



PINKIE PIE'S PERFECT PANCAKE RECIPE!

INGREDIENTS

- 100g plain flour
- 2 large eggs
- 300ml milk
- 1 tbsp sunflower or vegetable oil, plus extra for frying
- Your favourite filling to serve! (optional)

METHOD

STEP 1

- Put 100g plain flour, 2 large eggs, 300ml milk, 1 tbsp sunflower or vegetable oil and a pinch of salt into a bowl, then whisk to a smooth batter.

STEP 2

- Set a medium frying pan over a medium heat and carefully wipe it with some oiled kitchen paper.

STEP 3

- When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go.

STEP 4

- Serve with your favourite topping – try rainbow sprinkles or multi-coloured fruit for Perfect Pony Pancakes!

TOP TIP!

Use food colouring to make Rainbow Dash's multi-coloured pancakes!

