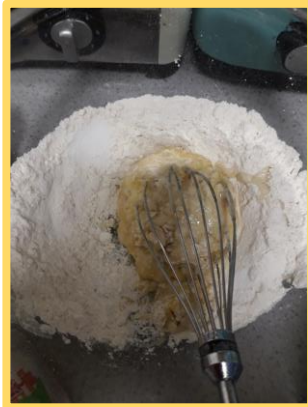


FS celebrate Pancake Day together

When we got an invitation from the F2 children to go and join them, to learn all about Pancake Day, we were very excited. Mrs Buss told us all about Shrove Tuesday and the beginning of Lent, whilst Mrs Silverwood started cooking.

Everyone then took turns at visiting the 'tasting table' and trying our mini pancakes (dropped scones). They were delicious!





I like them.
They taste good.

Benjamin



I think these
are yummy.

Malik

DROPPED SCONES

MAKES 6-8

100 g (4 oz) **Be-Ro self raising flour**
pinch **salt**
50 g (2 oz) **caster sugar**
1 **egg, size 3**
4 x 15 ml spoon (4 tbsp) **milk to mix**
few drops **lemon essence, (optional)**

- 1 Mix flour, salt and sugar, add egg and gradually beat in enough milk to make a thick batter.
- 2 Add essence, if used.
- 3 Cook 2 or 3 at a time by dropping spoonfuls of the mixture on a moderately hot, well-greased griddle.
- 4 Cook until the underside is golden brown and the top is covered with bubbles, about 3 minutes.
- 5 Turn and brown on the other side. Serve buttered, hot or cold.