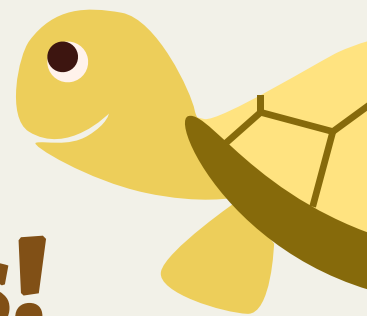




Pancake Tortoise Pancakes!



These tortoises might take a few tries to get right, but they're turtly delicious!

Ingredients & Equipment

For 6 pancakes

- 1 cup plain flour
- 2 eggs
- 55 grams butter
- a pinch of salt
- 1 teaspoon baking powder
- 1/2 cup milk
- 4 tablespoons of caster sugar
- 1/2 cup water
- Chocolate chips

- **Adult supervision**

- Mixing Bowl
- Small jug
- Frying Pan
- Cups
- Whisk



Instructions

MAKING THE PANCAKE:

Step 1) Mix the flour, salt and baking powder.

Step 2) In a jug, add the caster sugar to the milk. Beat in the eggs and melted butter. Slowly add this into the flour mixture and whisk until it is smooth.

Step 3) Pour this into a small jug or a squeezey sauce bottle if you have one. Heat some butter in a frying pan and begin by drawing a large circle with the mixture. Leave this for a few minutes on a low heat until it starts to become firm,

Step 4) Draw lines with the mixture to create the sections (or 'scutes') on the tortoise's back. These will be lighter than the 'shell' outer ring. Leave for 1-2 minutes.

Step 5) Fill in the outline to complete the shell! Fry until golden brown and flip.

Step 6) Fry four small pancakes for the legs, one rounded, small one for the head and a short pointy pancake for the tail.

ASSEMBLING THE TORTOISE:

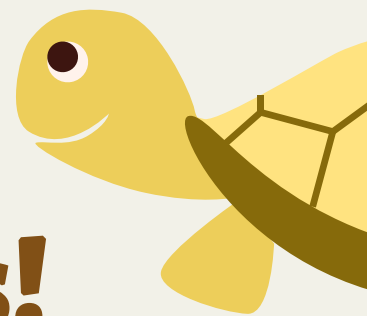
Step 7) Tuck the legs, head and tail under the surface of the pancake. Add two chocolate chips for the eyes!

Step 8) Serve and enjoy!

Thanks to *Not Quite Nigella* for the great idea!
Send us a photo of your pancake tortoise pancakes!



Pancake Tortoise Pancakes!



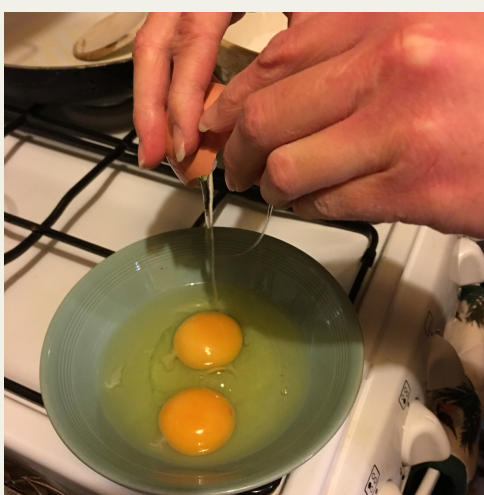
Don't be upset if it goes wrong the first few times; this is tricky stuff!

Visual Guide

Step 1) Mixing flour, salt and baking powder.



Step 2) Combining eggs, butter, sugar and milk.



Step 3) Drawing a large circle with the mixture.



Step 4) Draw lines for the shell.



Step 5) Fill in the outline to complete the shell.



Step 6) Fry the legs, head and tail.



**Then build your tortoise!
Use the image on the previous page to guide you!**

Then send us a photo of your masterpiece pancake!