



Pancake



Muffin



recipe



Ingredients:

250



grams of



flour

2



2 teaspoons



baking



powder



pinch of



salt

2



eggs

2



355 ml



milk

2



2 tablespoons



syrup



(maple or



golden)

2



2 tablespoons



melted



butter

2



2 tablespoons

of



chocolate



Some



chopped



fruit





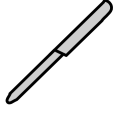
**Equipment:**



Fork



ladle



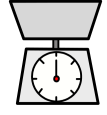
Knife



Mixing bowl



muffin tin



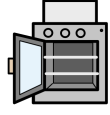
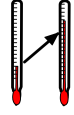
scales



## Method:

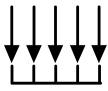


## Making the dough



— 190°C

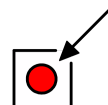
1. Heat oven - 190 degrees



2. Weigh all ingredients



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3. Mix flour, baking powder and salt in the mixing bowl.



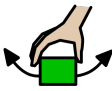
4. Melt butter



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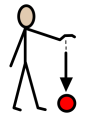
5. Add eggs, milk and melted butter to the mixing bowl.



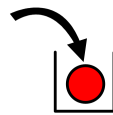
6. Use the fork to mix/whisk



7. Pour mixture into muffin tin



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8. Drop fruit and chocolate into the muffin tin.



9. Bake for 20 minutes.

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10. Leave to cool before eating.