**Recipes EXTENSION**

Can you help me? Tomorrow is Shrove Tuesday (pancake day) and I want to make pancakes for **this class** but I don’t have enough time to:

1) Recalculate the amount of ingredients I would need in order for everyone to have two pancakes each.

2) Compile a shopping list (including quantities).

3) Collect the right amount of money from the finance office.

**Recipe: (Makes 6)**

**Ingredients**

120g plain flour 90ml water 210ml milk

2 eggs 1 tbsp vegetable oil pinch of salt

**Method**

1) Mix the flour and salt in a bowl.

2) Make a well in the middle and crack in the eggs.

3) In a separate bowl mix together the milk and the water.

4) Beat the eggs into the flour with a wooden spoon and gradually beat in the milk and water mixture to get a smooth liquid the consistency of cream.

5) Stir in the oil and allow to stand for 30 minutes before using.

