

# Purple Prickle Pancakes

He has purple prickles all over his back  
– just like these delicious pancakes.







Makes  
10  
pancakes


## You will need:

1 egg  
200ml milk  
220g plain flour  
 $\frac{1}{2}$  teaspoon  
bicarbonate of soda  
2 teaspoons honey  
 $\frac{1}{4}$  teaspoon  
cinnamon  
50 blueberries  
A knob of butter

A big mixing bowl  
A measuring jug  
A frying pan  
A spatula  
A small ladle  
A whisk

## What to do:

-  1 Put the flour, bicarbonate of soda and cinnamon in the big bowl and mix well. These are your dry ingredients.
-  2 Pour the milk into a measuring jug and add the honey. Stir together.
-  3 Break the egg into a saucer and pick out any pieces of shell.
-  4 Add the egg to the measuring jug and mix well with a fork.
-  5 Make a little well in the middle of the dry ingredients and pour in the milk mixture.
-  6 Mix everything well with a whisk until you have a thick batter with no lumps.
- 7 Melt a little butter in the frying pan on a high heat.
- 8 When the pan is really hot, add the batter one ladle at a time and drop five blueberries in each heap of batter.
- 9 Flip the pancakes over when little bubbles appear on top.
- 10 Cook until they are brown on the second side, then put them on a plate and cover with foil to keep warm. Keep going until you've used up all the mixture

 The Gruffalo's Child has pink prickles on her back. If you use raspberries instead of blueberries, these pancakes will have pink prickles too!