

## The boy who only ate pancakes

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The boy who only ate pancakes
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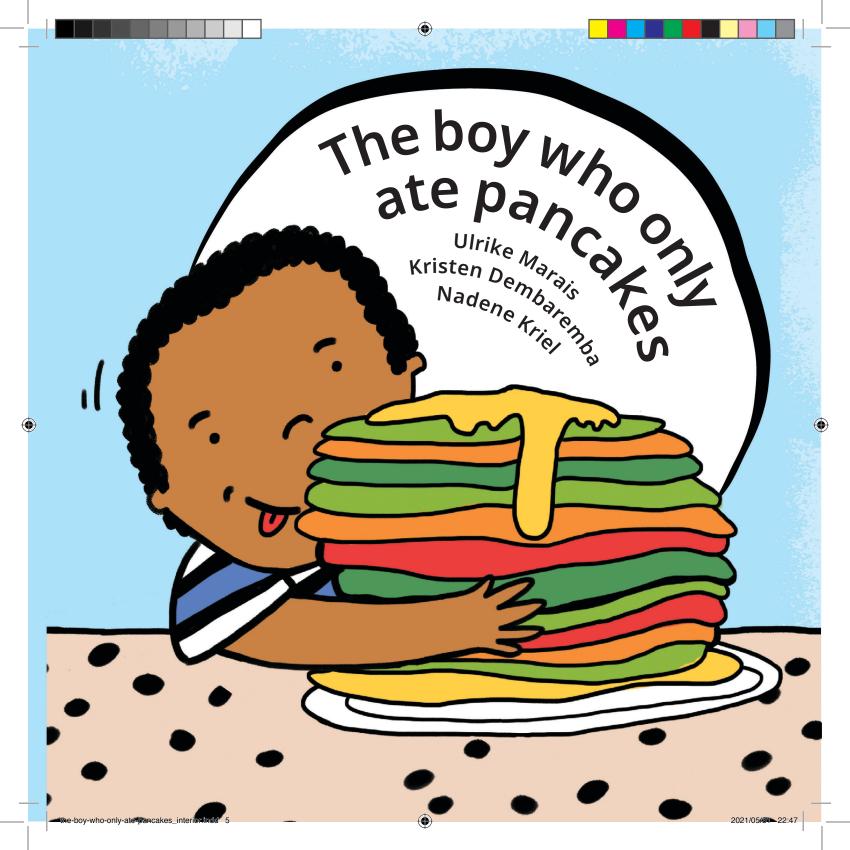
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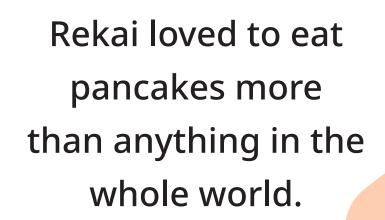
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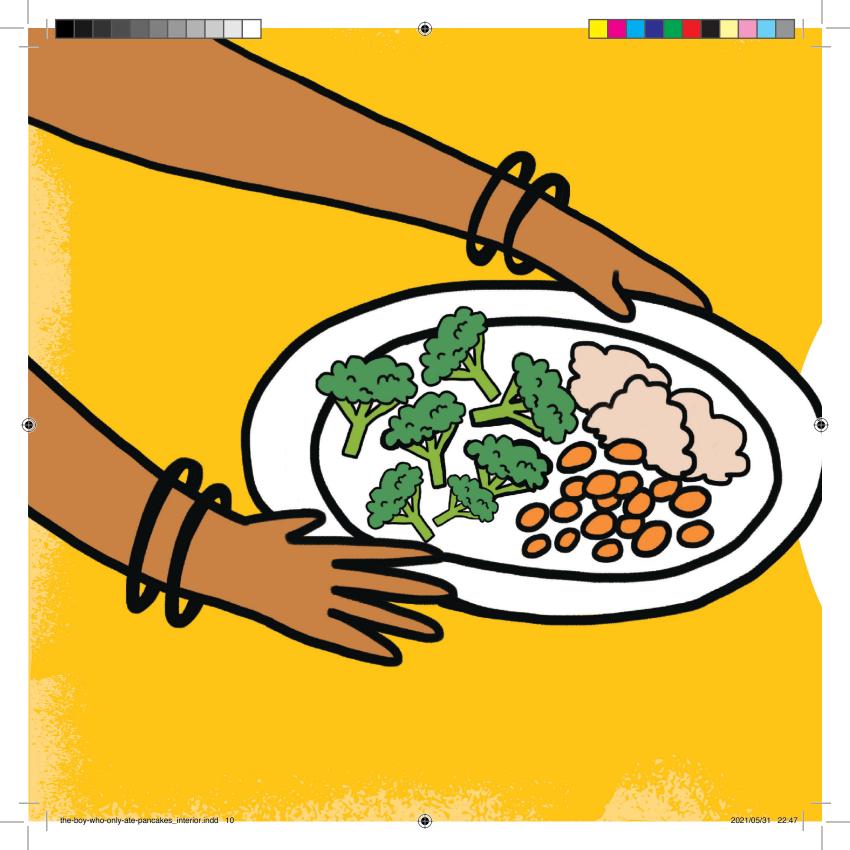






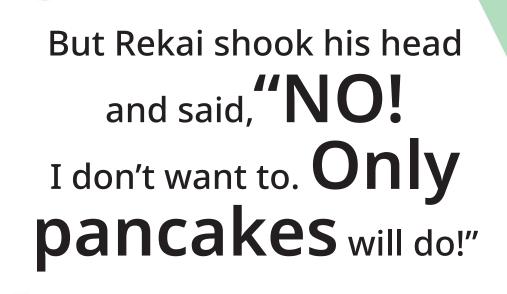








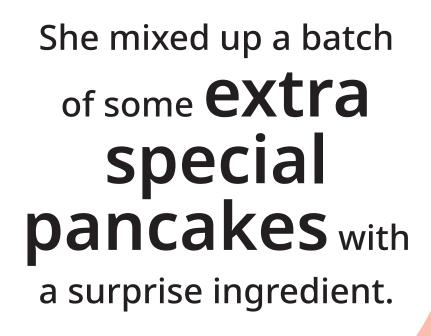








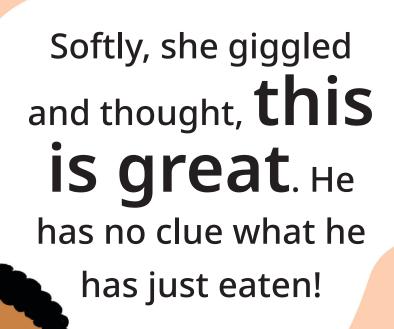
how to get Rekai to eat healthy food!" she said.





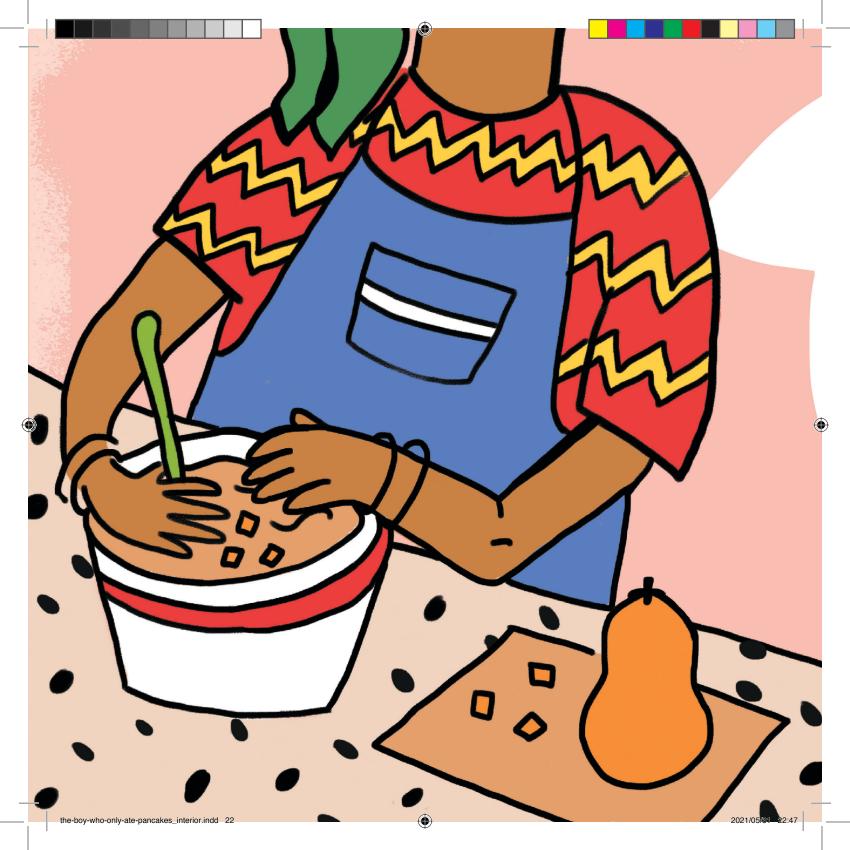


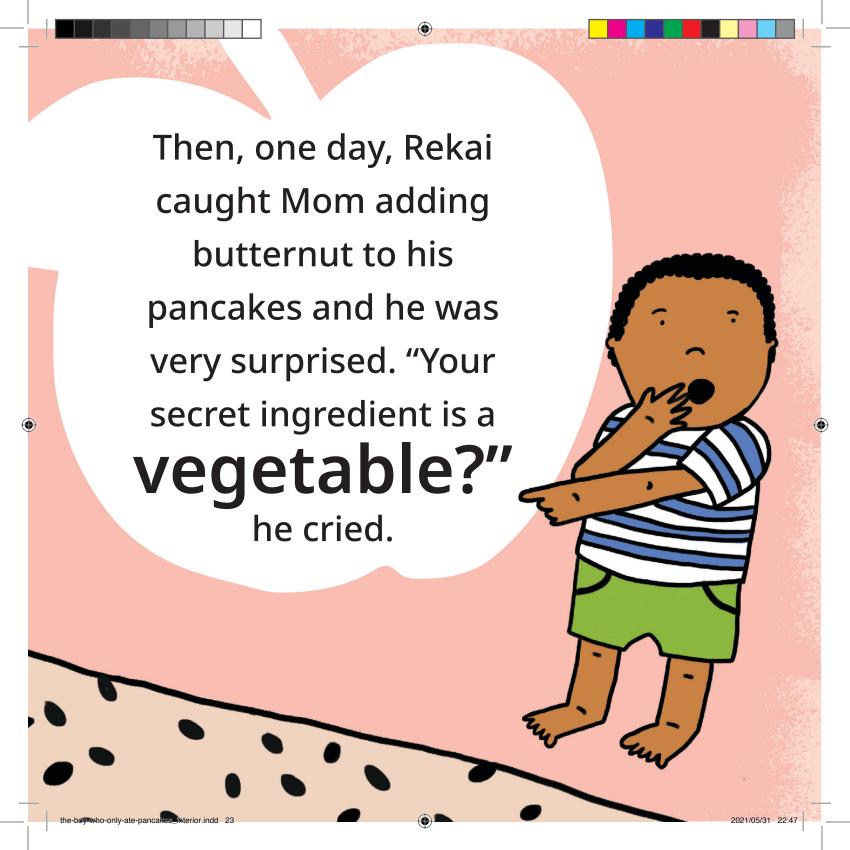




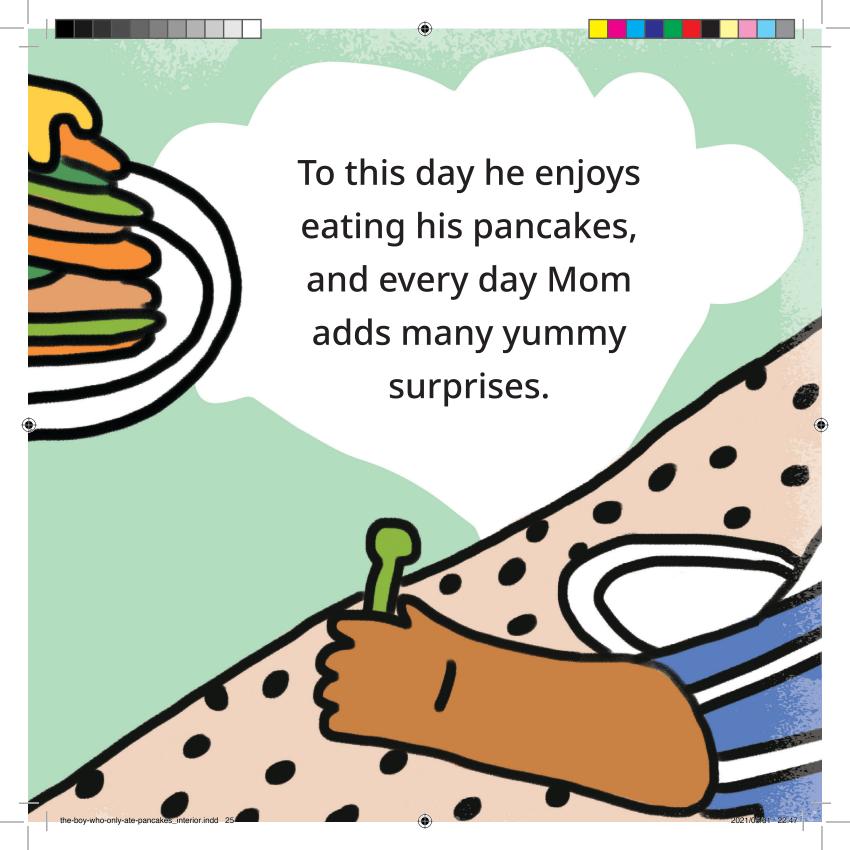


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## Pancake surprise recipe

1 cup (250ml) self-raising flour

1 egg

1 cup (250ml) of milk

1 tbsp (15ml) sugar

2 tbsp (30ml) melted butter or margarine

A pinch of salt

1 tsp (5ml) cooking oil

Surprise: A handful of boiled and drained veggies or mashed fruit of your choice.

## Method:

Separate the egg and whisk egg white separately until it has soft peaks, and set aside.

Mix egg yolk with sugar, milk, salt and butter.

Add all the wet ingredients to the self-raising flour and mix thoroughly.

Mix in pre-boiled veg or mashed fruit, then finally, the egg whites.

Add the desired amount of batter to a pan on medium heat and turn

once bubbly and golden brown.

## **Enjoy!**









