



**THE KFSW**

**PANCAKE**

**CHALLENGE**

# The KFSW Pancake Challenge

*Many years ago, Pastor Judith lived with Pastor Colin & Caroline, and every Saturday morning Pastor Colin would use his own special recipe for 'American Pancakes' to make breakfast!*

*The recipe was so good Pastor Judith wrote it inside an old address book and over the years she and Pastor Andrea have made "Pastor Colin's Pancakes" when comfort food is required..... they are most scrumptious, big, fluffy pancakes ever!*

***As a fun Easter activity (if you have the ingredients in your house) we'd like to share this secret, scrumptious recipe with you and invite you to make these amazing, big, fluffy pancakes!***

*Of course, everyone has their own favourite topping:*

- Pastor Colin : bacon & maple syrup*
- Caroline : fruit & yoghurt*
- Pastor Judith : bacon, maple syrup & yoghurt*
- Pastor Andrea : yoghurt, fruit & nuts*

***So - the challenge (whether you're young or 'old') is to make some pancakes using Pastor Colin's recipe and topping them with your favourite toppings... and send us photos of the making, topping and eating to [hello@kingdomfaithsw.com](mailto:hello@kingdomfaithsw.com) by Easter Monday***

# Pastor Colin's Pancake Recipe

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## Ingredients

- **2 eggs**
  - **1 cup of milk with a splash of lemon juice**
  - **1<sup>1</sup>/<sub>3</sub> cups of self raising flour**
  - **1<sup>1</sup>/<sub>2</sub> teaspoon salt**
  - **1 teaspoon of baking soda**
  - **3 tablespoons of salad oil**
  - **1 tablespoon of sugar**
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## Instructions

1. Stir the lemon juice into the milk
2. Mix the dry ingredients together
3. Beat in the eggs, milk and oil
4. Heat a non-stick pan to a medium-high heat
5. Use a ladle to pour mixture into the hot pan
6. When you see bubbles breaking on the upper side - it's time to flip your pancake and cook the other side
7. Put on your toppings, eat and ENJOY! (and remember to send your photos)