How to Make Fluffy Pancakes

A day with Jamie Oliver

One morning, Jamie Oliver decided to make fluffy pancakes with the help of his two lovely daughters, Daisy and Poppy. They gathered all the ingredients they needed: flour, milk, eggs, butter, pears and a pinch of salt. First, Poppy took a teacup and filled it with self-raising flour. She made sure the top was flat, so the measurement was just right.

Next, she poured the same amount of milk into a cup. Carefully, Poppy added the milk to the bowl with the flour. It was time to add some flavor! Daisy sprinkled in a pinch of salt and cracked one egg into the mixture.

With everything in the bowl, Daisy grabbed a whisk. She started mixing with small movements, gently stirring the ingredients together. The mixture looked smooth and ready!

Now, it was time to prepare the pan. Jamie cut a small piece of butter and placed it in a hot pan. The butter melted quickly, filling the kitchen with a delicious smell. Jamie poured the pancake mixture into the pan and watched closely. Soon, bubbles began to appear on the surface, and the pancakes were cooking perfectly.

Once they were golden brown, Jamie carefully took the pancakes out of the pan. He served them with yogurt and honey, but you can also add your favorite fruit on top. With a smile, he said to Daisy and Poppy, “These pancakes are ready to eat!”

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