

The boy who only ate pancakes

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The boy who only ate pancakes
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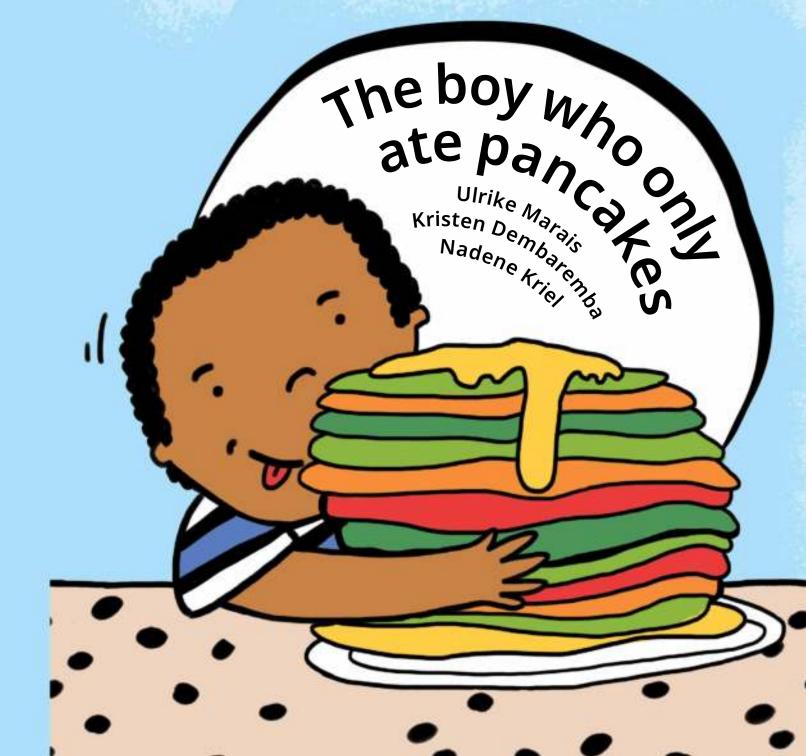
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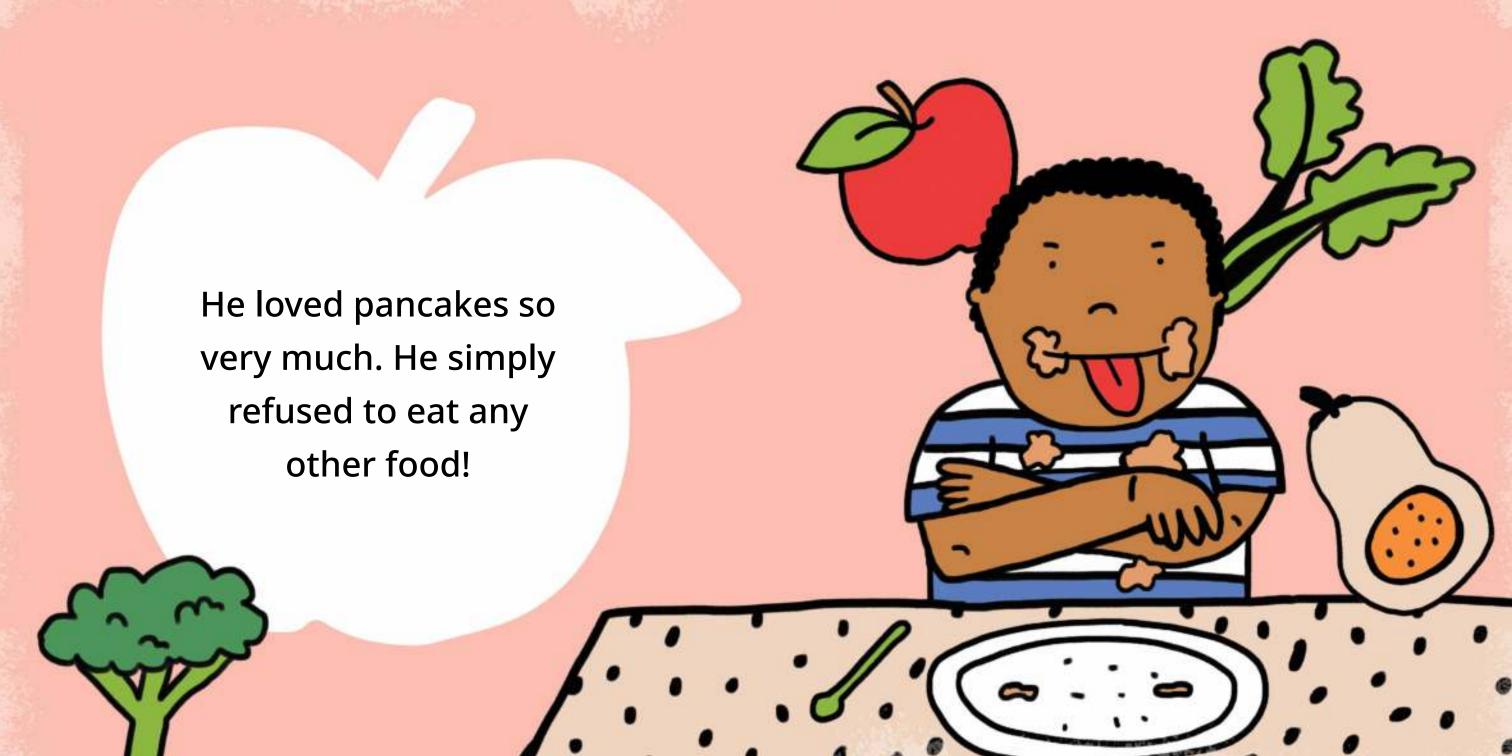
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Then his mom had an idea. "I know

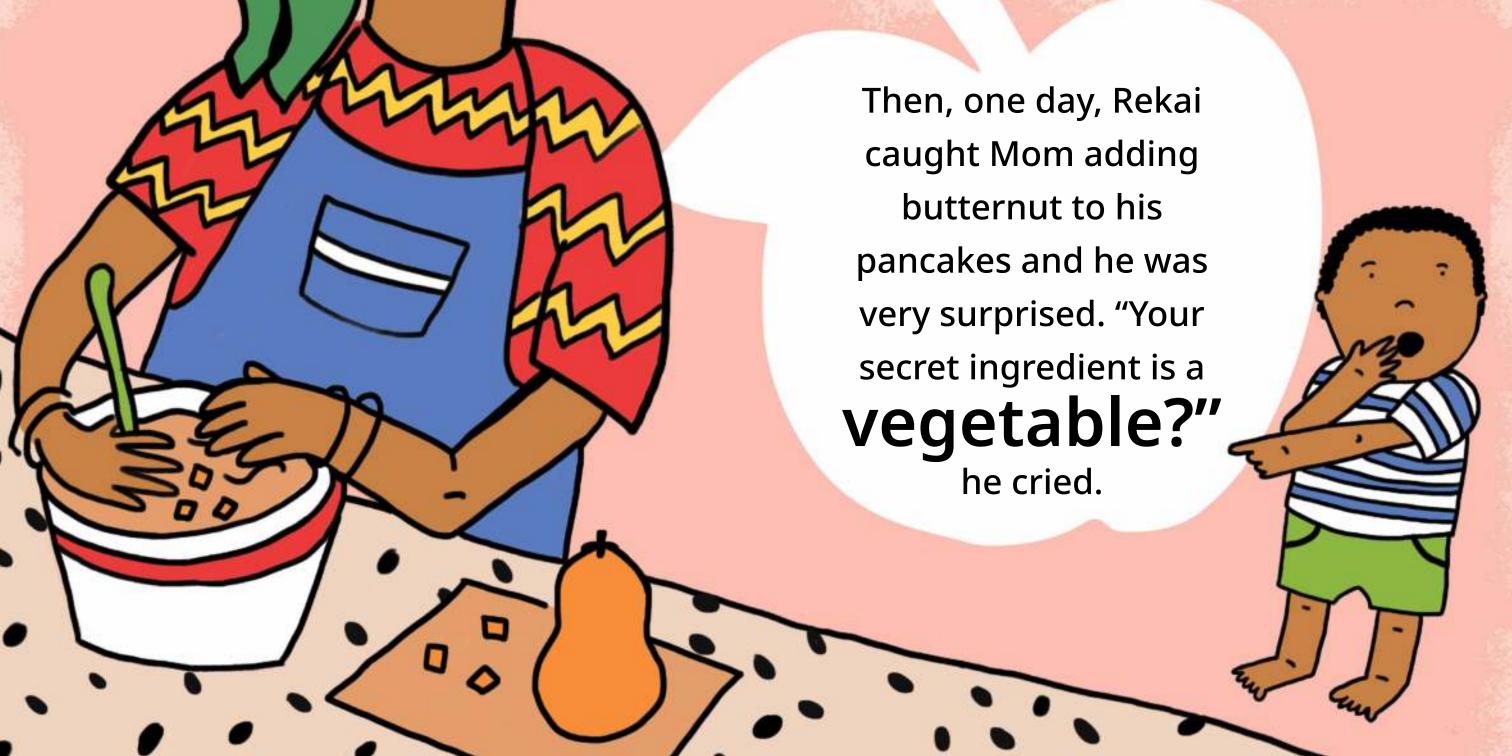
how to get Rekai to eat healthy food!" she said.





Softly, she giggled and thought, **this** is **great**. He has no clue what he has just eaten!











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!



