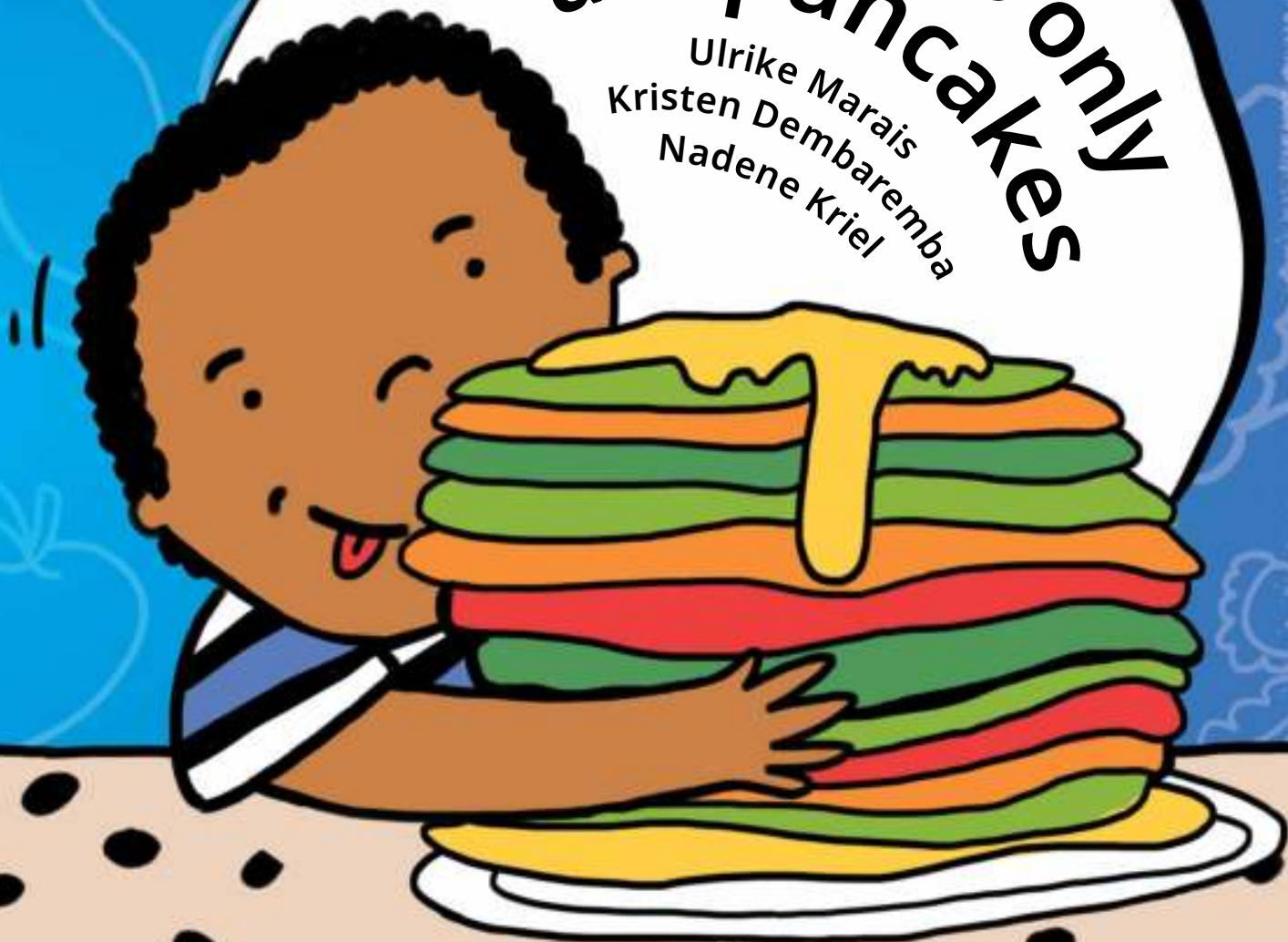


The boy who only ate pancakes

Ulrike Marais
Kristen Dembaremba
Nadene Kriel



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The boy who only ate pancakes
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The boy who only ate pancakes

Ulrike Marais
Kristen Dembaremba
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Rekai loved to eat
pancakes more
than anything in the
whole world.



He loved pancakes so
very much. He simply
refused to eat any
other food!





Rekai's mom said,
"Eat some **good**
food. Have some
veggies and fruit!
And don't forget
water and juice."





But Rekai shook his head
and said, **"NO!**
I don't want to. **Only**
pancakes will do!"



Then his mom had an
idea. “**I know**
how to get Rekai to eat
healthy food!” she said.

She mixed up a batch
of some **extra
special
pancakes** with
a surprise ingredient.

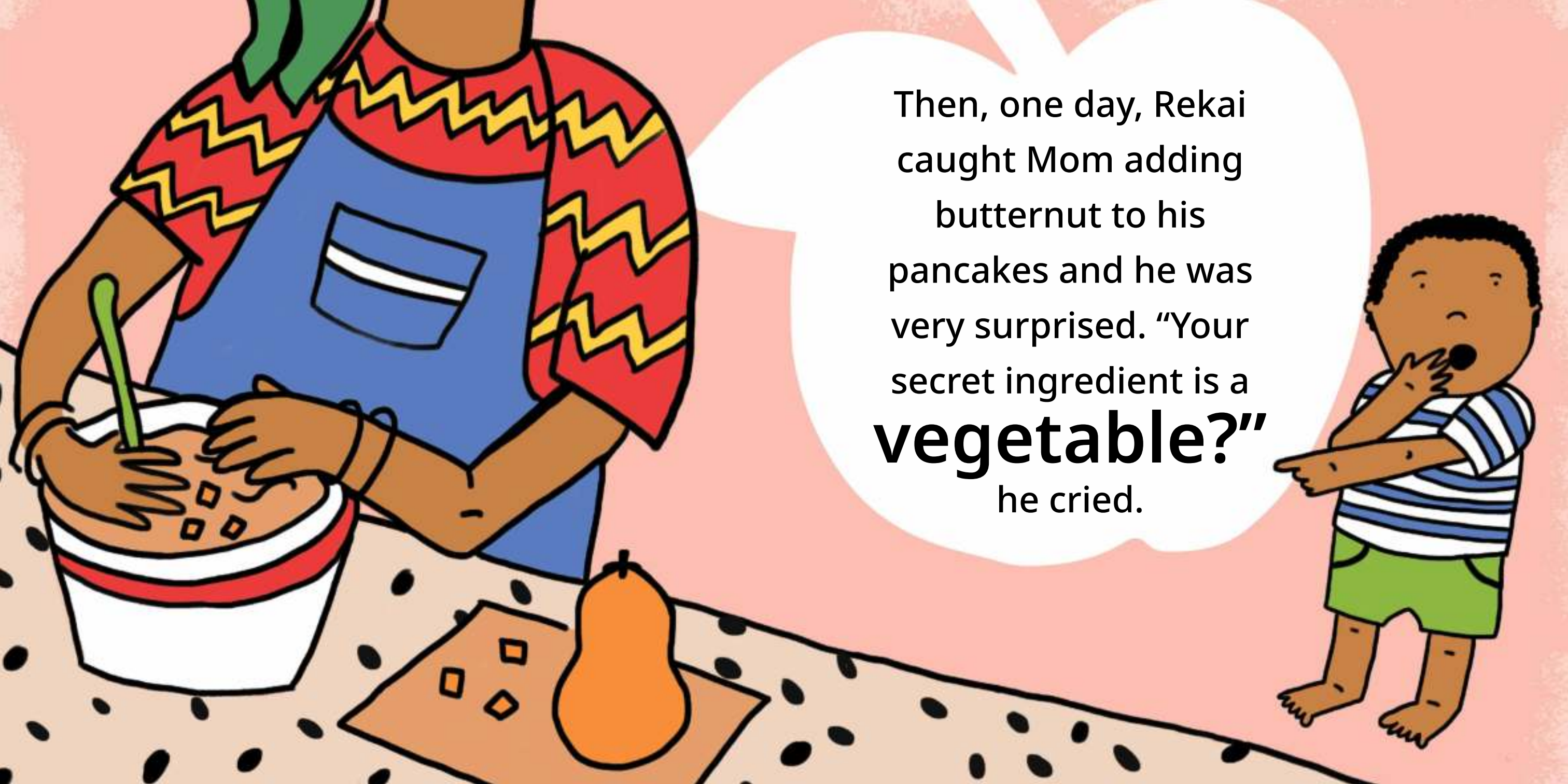


Mom watched as he
gobbled them
up, and she was very
pleased.



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



An illustration of a woman with dark skin, wearing a red shirt with yellow zigzag patterns and blue overalls, cooking in a white pot with a red rim. She is using a green spoon to stir a brown mixture with small orange squares. On the floor next to her is a brown mat with more orange squares and a whole orange. To the right, a young boy with dark skin, wearing a blue and white striped shirt and green shorts, stands with a surprised expression, his hand to his mouth and one arm pointing towards the woman. The background is a light pink wall with a large white cloud-like shape.

Then, one day, Rekai
caught Mom adding
butternut to his
pancakes and he was
very surprised. "Your
secret ingredient is a
vegetable?"
he cried.



To this day he enjoys
eating his pancakes,
and every day Mom
adds many yummy
surprises.



Sometimes she adds
spinach. Sometimes she
adds carrots. Sometimes
she adds strawberries, or
even apples.



It's a fun surprise
**every
single
time.**



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!



