



## Best Canadian breakfast: PANCAKES WITH MAPLE SYRUP



Maple syrup is one of the most famous products from Canada. It comes from the maple tree.

### INGREDIENTS

375 gr of flour  
4 teaspoons of baking powder  
1 pinch of salt  
1 egg  
60 gr of melted butter  
½ teaspoon of vanilla essence  
300 ml of milk  
maple syrup

### SERVES

about 6 pancakes

### TIME TO PREPARE

about 15 min

### TIME TO COOK

about 15 min

### UTENSILS NEEDED



A bowl



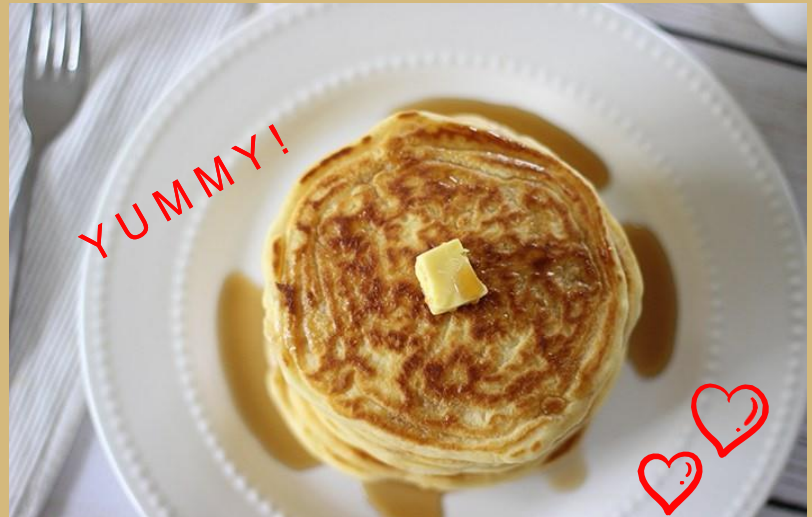
A pan



A hand mixer



A spatula



Pancakes with maple syrup.

### STEPS

cook - pour - mix - butter -  
bowl - crack - add - put -  
pancakes - maple syrup

1. **PUT** the flour, the baking powder and the salt in a big **BOWL**.
2. In another bowl, **CRACK** the egg and **POUR** in the milk.
3. **ADD** the melted butter and the vanilla essence to the egg and milk and mix.
4. **MIX** all the ingredients.
5. Put some butter in the pan and some pancake batter.
6. **COOK** for 2-3 minutes.
7. Flip the **PANCAKES** and cook the other side for 2-3 minutes too.
8. Serve with **CREAM** and **MAPLE SYRUP**.