



SEPTEMBER 2010 NEWSLETTER

TIPS & ACTIVITIES

Although rationing only allowed 1 egg per week, this pancake batter made enough food for a whole family.

WWII Pancakes

- 1 egg
- 4 oz of flour
- pinch salt
- 1/2 pint of milk and water mixed

Mix dry ingredients together

Mix wet ingredients together

Add wet ingredients slowly to dry ingredients to make a stiff batter and then continue adding the rest, beating well until smooth

Add a little margarine into a pan until bubbling

Pour in batter and cook both sides until golden brown

Serve plain or with jam or syrup. Makes 10- 14 pancakes