



RECIPE

Moocakes



LET'S GET STARTED!

- 1 Mix flour, sugar, baking powder and salt in a large bowl.
- 2 Add the egg, milk and melted butter. Stir until a smooth batter forms.
- 3 Heat a pan over medium-high heat with butter or oil.
- 4 Pour much of the batter into the pan for the cow's head. Turn over when the top is bubbling and the edges are golden brown.
- 5 Pour a smaller portion of batter for the cow's snout. Turn over when the top bubbles and edges are golden brown.
- 6 Make small round ears with a little batter in the pan. Fry until golden brown.
- 7 Place the large oval pancake on a plate. Place the smaller oval pancake on the bottom.
- 8 Cut the small round pancake in half and use as ears.
- 9 Use blueberries or chocolate chips for the eyes.
- 10 Place two slices of banana on the snout and six slices on the head for his hair.

Enjoy!

What do you need

- 100 g flour
- 1 tablespoon of sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 egg
- 250 ml milk
- 2 tablespoons melted butter
- Butter or oil for frying
- 1 small banana for the nose
- Blueberries or pieces of chocolate for the eyes

