



BANJO ROBINSON

YOUR CHILD'S MAGICAL PEN PAL!

PRINTABLE FUN!

MONGOLIAN PANCAKES (GAMBIR)

Ask a big person to help when using a hot frying pan!

1.

In a bowl, mix 250g of flour with 150ml of water to make a dough, let it snooze for 15 minutes, then split it into quarters. Roll each quarter out into a thin sheet, spread a little melted butter all over and sprinkle with sugar.



2.

Then, for each individual pancake: squash it back into a ball so that the butter and sugar are all mixed in, then roll it flat again until it's about 3mm thick.

3.

Finally, make 2 little cuts (about 5cms long) in the centre of each one then fry on both sides with a little oil in a hot pan. Top with jam, chocolate, bananas or whatever you fancy. Repeat until full!!

