

# Fluffy Pancakes

*Allrecipes: for 4*

## Ingredients:

250 mL	flour
30 mL	sugar
5 mL	baking powder
2 mL	baking soda
180 mL	buttermilk
1	egg
30 mL	margarine, melted
	oil for frying pan



## Method:

1. In a large bowl, combine flour, sugar, baking powder, and baking soda.
2. In a separate bowl, combine buttermilk, egg and melted margarine.
3. Add wet ingredients to dry ingredients. Whisk until lumps are gone. Let sit for 10 minutes.
4. Pre heat the frying pan over medium heat. Test pan for readiness. Add oil. Pour 60 mL batter onto the skillet and cook until bubbles appear on the surface. Flip with a spatula and cook until browned on the other side.
5. Place cooked pancakes on cookie sheet, one layer thick (no stacking), and keep warm in oven (200 F).

# Fruit Salad

## Ingredients:

½	cantaloupe, diced
1	banana
Few	grapes, sliced in half
Couple of	strawberries, sliced
1	apple



## Method:

Wash and pat dry grapes and strawberries. Prepare and slice all fruit. Combine in a large bowl. Cover in fridge and store in fridge until ready.