Daisy & Ollie pancake recipe for World Autism Awareness Week

Make Daisy & Ollie’s delicious pancakes with your little ones. You could ask hungry friends or neighbours to make a donation so they can try them. You’ll be raising funds to help improve the lives of autistic people like Daisy & Ollie’s friend, Theo.

Raising just £10 can pay for a concerned parent to talk to one of our Education Rights Service Team.

Ingredients (makes 10-12 pancakes)

- 200g self-raising flour
- 1 tsp baking powder
- Pinch of salt
- 1 medium egg, beaten
- 300ml full-fat milk
- 1 tbsp melted butter, plus extra for frying
- A little sunflower oil
- Whatever toppings you like – strawberries, blueberries or bananas.

Instructions:

1. Sift the flour, baking powder and salt into a large bowl and mix well.
2. In another bowl combine the beaten egg with the milk.
3. Make a well in the middle of the dry ingredients and slowly whisk in the milk and egg mixture, until you have a smooth batter.
4. Beat in the melted butter.
5. Heat a little butter with a dash of oil in a non-stick frying pan over a medium heat.
6. When hot add one or two tablespoons of batter per pancake. You can cook 3-4 pancakes at a time. Cook for 2-3 minutes on a medium heat until bubbles appear on the top of the pancake. Turn over and cook for another 2-3 minutes or until golden.

Serve with whatever you choose!

*Children should be supervised at all times.*

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