



Let's make... Yummy Delicious Bing Pancakes

You will need:

At least one hungry Bingster and...

- two mixing bowls
- medium frying pan
- two squeeze bottles
- 1 tsp cocoa powder
- 7 tbsp plain flour (sifted)
- 2 large eggs
- 1 1/4 cup milk
- pinch of salt
- 1 tbsp vegetable oil,
plus a little extra for frying



To make the batter:

Step 1: Put the flour, eggs, 1 cup of milk and a pinch of salt into a bowl and whisk into a smooth batter.

Step 2: Then split the batter into two batches by pouring a little less than half into the second mixing bowl.

Step 3: Add the 1/4 cup of milk to the larger batch to make it thinner.

Step 4: Add the cocoa powder to the smaller batch so it's darker in color.

Step 5: Pour each mixing bowl of batter into its own squeeze bottle.



To make the pancakes:

Step 6: Carefully wipe your cool frying pan with an oiled paper towel and set it on a medium heat.

Step 7: When the pan is hot, you can take your squeezy bottle of dark cocoa batter to draw the outline of Bing's head, face and ear details and let it cook for about 15 seconds.



Step 8: Now squeeze the pale, thinner batter all over, filling the space inside the outline of Bing's head. Keep the temperature on the stove nice and low so the bottom of your pancake doesn't burn.

Step 9: Let it cook on that side for one minute. Then flip it over!

Step 10: You should see Bing smiling back at you! Let the other side cook for approximately one minute.

Step 11: Once you are happy that your pancake is cooked all the way through, remove it from the frying pan and allow it to cool a little before serving it to your Bingster.

Now your tasty pancake is ready for decorating... and eating



Cooking together... it's a Bing thing!



We love to hear from you!

We would absolutely love to see photos of your Bingsters enjoying their food, so please share them with us. You can post them to our **Facebook** page.

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