

Pancake Perfection: Make-Your-Own Mix & Fruity Toppings

Our wonderful provider **Sameera** from **Wee Watch Mississauga** shared one of her favourite lunchtime surprises: Make-Your-Own Pancakes with Fruit Toppings! Sameera's little ones love this fun twist – mixing up their own pancake batter and watching them sizzle on the pan, then topping them with their favourite fruits for a colourful, tasty lunch treat! It's hands-on, creative, and a delicious way to turn lunchtime into something extra special!

What you need:

Make-Your-Own Mix

- 2 cups whole Wheat Flour
- 1 cup all purpose flour
- ¼ cup white sugar
- 4 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

A Batch of 6-8 Pancakes

- ¾ cup of pancake mix
- 1 egg
- ½ cup to ¾ cup of milk

Toppings

- In season fruits: blueberries, bananas, strawberries for example (cut up and in bowls)
- Syrup or some honey
- Cinnamon or chia seeds.



What to do:

1. Make your pancake mix: In a large bowl, whisk all dry ingredients together until well combined. Store in an airtight container or jar until ready to use.
2. Make your pancakes: in a mixing bowl, whisk together the egg and the milk until well combined.
3. Add in the ¾ cup of the dry pancake mix and stir until just combined (some lumps are okay.)
4. Heat a non-stick pan or griddle over medium heat.
5. Spoon about ¼ cup of the batter per pancake onto the pan.
6. Cook for about 2-3 minutes until bubbles appear on the surface, then flip over and cook for another 1-2 minutes until golden brown. Set aside to cool slightly before serving.
7. Set out your fruit bar and let children pick their toppings!

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