



BEAR PANCAKES

INGREDIENTS

1 cup self-raising

flour

1 cup milk

1 egg

1 tablespoon of

sugar

3 slices of banana

1 strawberry

4 blueberries

PREP TIME

- Prep | 10m
- Cook |20 m
- Pack up 10 min
- Ready in | 30 min

PROCEDURE

Add flour, milk, egg & sugar into a bowl.

Mix ingredients together with a wooden spoon or whisk.

Lightly grease frying pan with oil or cooking spray.

Turn stove on to medium heat.

Once frying pan is hot, use a measuring cup to pour batter into pan.

When small bubbles appear, use a spatula to flip the pancake over.





PROCEDURE CONTINUED

- Of the pancake until golden brown.
- Repeat steps 5 to 7 until entire bowl of batter has been cooked. You will need to create 1 large, 1 medium and 2 small pancakes to construct a bear.
- Wash strawberries & blueberries in water at the sink.
- Use a knife to cut 3 slices of banana and a strawberry in half.
- Use pancakes, sliced banana, strawberry halves and blueberries to create a bear as per photo above.





ADAPTATIONS

- 1. Use store bought pancake mix or pikelets to reduce the number of steps involved.
- 2. Reduce the amount of sugar for children/young people who prefer blander tastes.
- 3. Complete steps 1, 2, 10 and 11 seated at a table if your child/young person is still developing their balance, lower limb strength and endurance.
- 4. Provide hand-over-hand assistance initially for children/young people who find it challenging to flip the pancakes. Gradually reduce the amount of support as your child/young person becomes more independent and comfortable with flipping the pancakes.
- 5. Provide wet wipes, a washcloth or encourage washing of hands for children/young people who are bothered by certain textures on their hands.
- 6. Use a child friendly knife if your child/young person is still developing their ability to cut safely with a knife.
- 7. Substitute banana, strawberries and blueberries with preferred foods if your child/young person is still learning to eat fruit.