

Tea light Pancakes

Suitable for Brownies (with supervision) and Guides/Rangers.

Equipment needed:

- Tea lights (up to 4 per girl depending on time you would like to take)
- Wooden Clothes pegs (2 per girl for holding the foil containers)
- Small foil trays (to cook in)
- Matches
- Cocktail sticks (to turn your pancakes over with)
- Oil
- Pancake batter (either the ready to go stuff from the shop or make your own)
- Plates (to put your tea lights on)
- Toppings (only a small amount because the pancakes are small)

Method:

- 1) Place the tea lights onto the plate and then light
- 2) Heat a TINY amount of oil in each foil tray over the tea lights
- 3) Pour some pancake mixture into each tray to just cover the bottom (the more you put in the longer it will take to cook)
- 4) When it is no longer liquid, put it down on a table and use your cocktail stick to turn it over. The best method is to use the cocktail stick to skewer the pancakes and lift it.
- 5) Cook the other side for another 5(ish) minutes
- 6) Lift it out with your cocktail stick again and check to make sure it looks cooked enough. If not then return to the flames
- 7) Eat if cooked and dip into toppings.

To make this harder for Guides get them to make their own pancake batter and give them fewer candles.