Ultimate Birthday Breakfast Kit

All you need to make the best birthday breakfast you've ever had! Instructions:

 Pour the contents of the pancake mix pouch into a bowl.
Add 1/4 cup milk, 1/2 tablespoon oil and 1 egg white.
Optional - to make your pancakes even tastier - add 1/2 teaspoon baking powder, 1/4 teaspoon vanilla extract, 1 tablespoon sugar. Mix with a spoon to combine.
Set a frying pan over a medium heat and spray with cooking oil. When hot, cook your pancakes for 1 min on each side until

golden, using around 1/2 ladle of batter per pancake.

- 5. Remove from pan onto a plate and top with toppings. Makes approx 4 pancakes.
  - 6. Blow up birthday balloons and sprinkle birthday confetti around the edge of your plate.

## 7. Place birthday candle into the top of the pancake stack and light. Enjoy!

Caution: This kit should only be used under adult supervision.

## Ingredients:

Pancake mix: WHEAT flour, niacin, iron, thiamin, mononitrate, riboflavin, folic acid, corn starch, baking soda, monocalcium phosphate, sodium aluminum phosphate, dextrose, vegetable oil, palm, sunflower, canola and/or high oleic SOY bean oil, sugar, salt, monoglycerides (78g) Mini marshmallows: glucose-fructose syrup, sugar, water, FISH gelatine, dextrose, maize starch, acidulant: malic acid, acidity regulator: sodium citrate, natural vanilla and strawberry flavour,

natural colours: curcumin, betamin and E141. May contain traces of MILK and SOY. (10g) Golden syrup maple flavour (20g)

Coloured sprinkles: sugar, glucose syrup, cornflour, food colouring EI24, EIO2 EIIO, brilliant blue EI33, yellow sunset, flavour (IIg)

Mini chocolate lentils: sugar, cocoa mass, cocoa butter, rice starch, thickening agent (gum Arabic) emulsifier (lecithin), glucose syrup, glazing agents (carnauba wax, beeswax) colours (tartrazine, carotenes, indigotine, beetroot red), vanilla extract. May contain traces of MILK, PEANUTS, HAZELNUTS and ALMONDS. (20g)

May negatively affect children's activity and power of concentration.