How to make the BIGGEST Breakfast

Ingredients:

Pancakes:

3 big eggs

115 g flour

1 tablespoon baking powder

140ml milk

A pinch of salt

Scrambled eggs: O

2 eggs

A cup of milk not too much

Serve with toast
and milk

Croissant: 4

Croissant dough

<u>Muesli</u>

optional and milk

Did you ever want to make breakfast for your family? Yes! So did I so maybe you can follow my recipe on how to make the biggest breakfast.

First step to making pancakes



Mix the flour, yolk, baking powder, and milk. Beat the egg white and salt until thick and foamy. Now the mixture is ready you can pour it into the pan make sure you pour it in small blobs.

Now it is optional to make this but I made scrambled eggs on toast if you want to this is how to.

It makes one portion

Steps on how to make it:

- 1. First crack both eggs into a bowl
- 2. Whisk it with a fork
- 3. Now take a pan out and melt some butter onto it
- 4. Now poor in the mixture and stir it around while
- 5. Take it out of the pan when it looks sort of goldish yellow
- 6.It is ready to be eaten now you can also serve it with bacon if you want to.

Now to make the **Croissant**

For this I bought croissant dough and then I followed the instructions on the package.

You can also make some muesli but only if you really want to (I did not do this)

Now you can make some toast to go with the eggs of course you can also make other stuff like <u>waffles</u> but only do it if you have a waffle iron and you can choose your own recipes to go with this.

Last but not least we get to eat it. YUMMM!!!!!
Of course you can serve it with anything else
you might like, like fruits or porridge etc.. You

might be a bit full after eating it all so I suggest to go for a walk.

When I made it I thought it was a real adventure and I hope you felt the same as me.

I hope you loved making it as much as I did Meera Alice Mehta