Potato & Corn Pancakes  

**Serves:** 32 tastings

### Equipment:
- Fry pan
- 2 Medium bowls
- 1 grater
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- 2 spatulas
- 2 wooden spoons

### Ingredients X 2:
- 1 egg
- 1 cup of self raising flour
- Half teaspoon of salt
- ½ cup milk
- 4 small potatoes (finely chopped)
- 1 small onion (finely chopped)
- 1 small carrot (grated)
- 1 corn cob

### Method:
1. Boil the corn cob in a saucepan when boiled, strip the corn kernels from the cob
2. Finely chop the potatoes
3. Finely chop the onion
4. Grate the carrot
5. Prepare the batter adding one cup of sifted self raising flour
6. Add one egg and ½ cup of milk
7. Stir with a wooden spoon adding in the vegetables
8. Pour a tablespoon of vegetable oil in the frypan and spoon the mixture for each pancake into the frypan. Flip when necessary.