

CUT AND COLOUR



# Manga & BAMBANG

The Not-a-Pig

Cut out and colour in Bambang, and his favourite hats and accessories! Why not make up some of your own?

Sunglasses



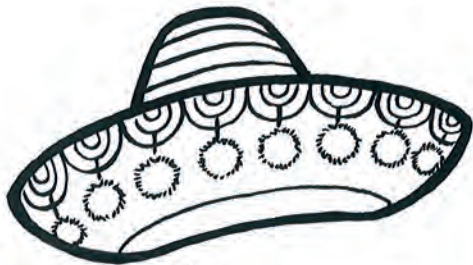
Swimming Hat



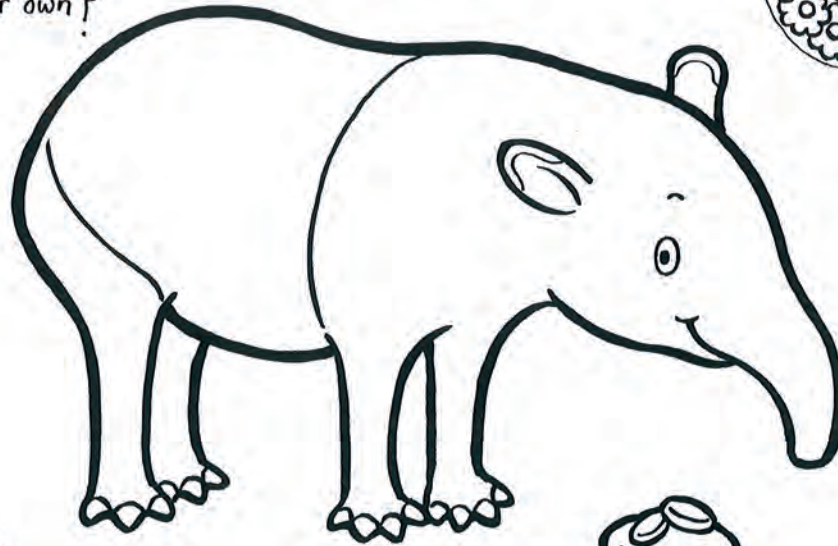
Party Garland



Very Brave Hat



Being Silly Hat



Comforting Hat



Party Hat



and for tea - banana pancakes!

Or what ice creams would he like?



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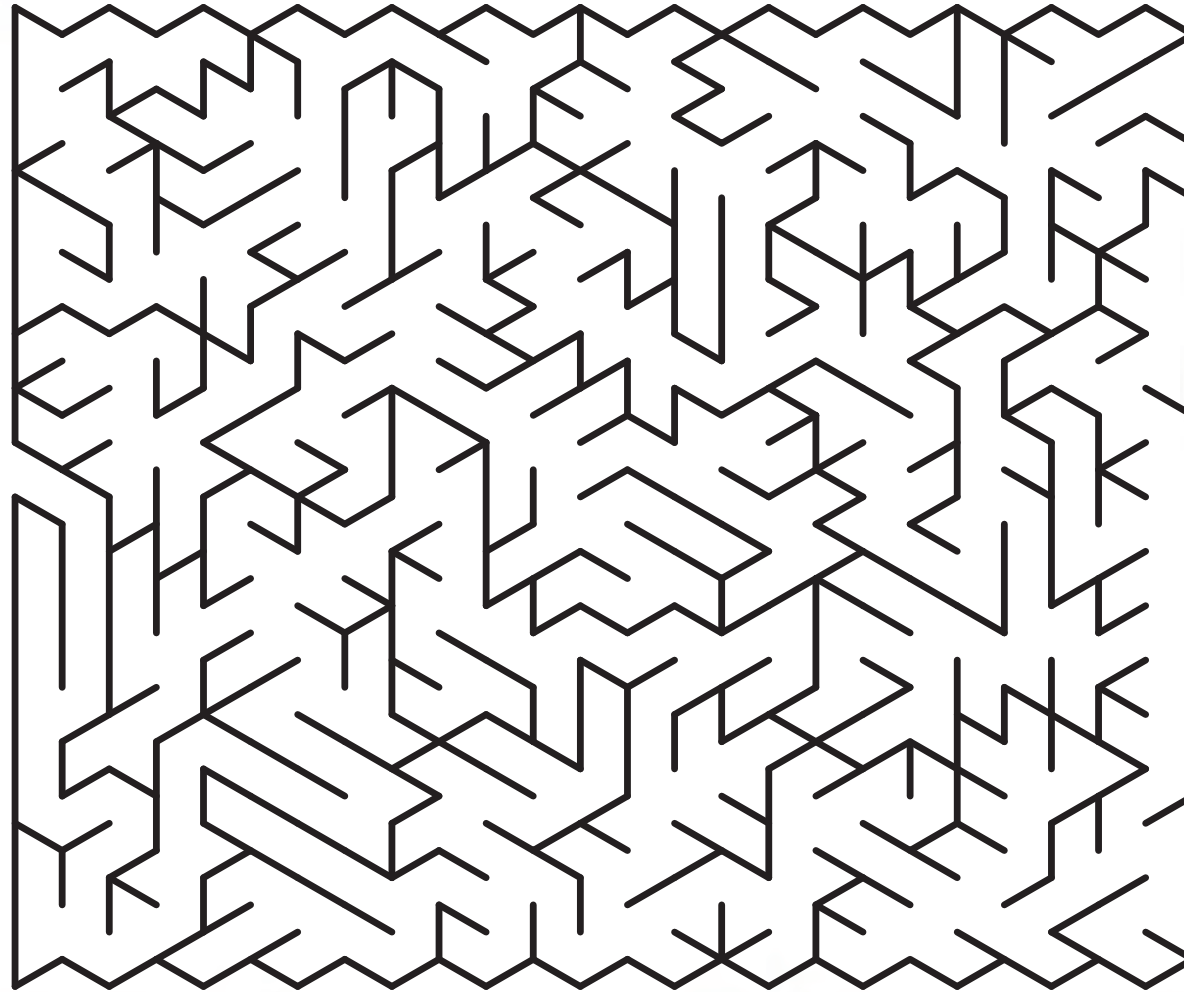
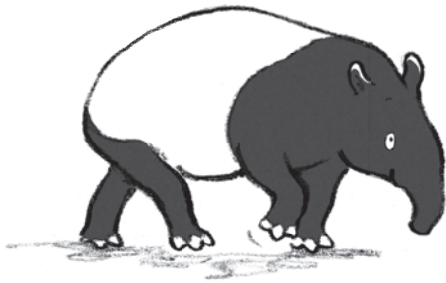
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MAZE



Mango  
&  
**BAMBANG**  
The Not-a-Pig

Bambang is lost in the city!  
Help him find his way back to Mango.



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## BANANA PANCAKES



MAKES 12  
DELICIOUS  
PANCAKES










Mango loves banana pancakes! Ask an adult to help you make your own by following Mango's secret recipe:



### Ingredients

- 1 cup flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 egg, beaten
- 1 cup milk
- 2 tablespoons vegetable oil
- 2 ripe bananas, mashed (leave a few chunks)

### Directions

-  1 Combine flour, sugar, baking powder and salt.
-  2 In separate bowl, mix together egg, milk, vegetable oil and bananas.
-  3 Stir flour mixture into banana mixture; batter will be a little lumpy.
-  4 Heat a lightly oiled griddle or frying pan over medium high heat.
-  5 Pour or scoop batter onto pan, using about ¼ cup for each pancake.
-  6 Cook until pancakes are golden brown on both sides.
-  7 Eat!



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