

Pancakes

Ingredients

- Pancakes:
- 100g plain flour
- Pinch of salt
- 2 eggs, beaten
- 250ml milk
- Toppings:
- Lemon and sugar
- Different flavoured sauces



Method

1. Combine flour and salt in a bowl. Make a well in the centre. Add the beaten eggs and milk to the well and whisk till smooth.
2. Lightly brush a frying pan with oil and heat over medium high heat. Add a little batter to the hot pan, and tilt the pan so that the batter spreads evenly over the surface. Cook the pancake for 2 minutes, then flip it over. Cook the second side for about 30 seconds. Repeat with remaining pancakes and stack each on a plate.
3. Fold pancakes and place in your container. Add toppings and they are ready to eat!

Equipment

