

Pancake Recipe

Preparation time : 25 minutes

Cooking time : 30 minutes

Serves 4 people

Equipment

- Teaspoon
- Tablespoon
- Large bowl
- Wooden spoon
- Whisk - manual or electric
- Measuring jug
- Non-stick frying pan
- Spatula
- Plate
- Knife
- Fork

Ingredients

- 200g self-raising flour
- 1 $\frac{1}{2}$ teaspoonfuls baking powder
- 1 tablespoon golden caster sugar
- Pinch of salt
- 3 large eggs
- 25g melted butter (plus extra for cooking)
- 200ml milk
- Vegetable oil (for cooking)

To serve

- Maple syrup
- Topping of your choice, i.e. bananas, strawberries etc.



Method

Get all your ingredients and equipment ready to bake.

Add 3 large eggs into your well along with the butter and milk.

Cook the pancakes on one side for about 2 minutes or until lots of tiny bubbles start to appear and pop on the surface.

Heat a small knob of butter and 1 teaspoon of oil in a large, non stick frying pan over a medium heat.

Serve your pancakes stacked up on a plate with a drizzle of syrup and any of your favourite toppings.

In a large bowl, mix together the self-raising flour, baking powder, golden caster sugar and a pinch of salt.

Flip the pancakes over and cook for a further minute on the other side. Repeat until all the batter is used up.

When the butter looks frothy, pour in rounds of the mixture, roughly 8cm wide. Make sure you don't put the pancakes too close together as they will spread when cooking.

Create a 'well' in the middle of your bowl with the back of your wooden spoon.

Whisk the ingredients together until smooth and then pour your mixture into a jug.