

## Pancakes

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### **Ingredients:**

100 g Plain flour  
2 Eggs  
300 ml Milk  
1 tbsp Vegetable oil or butter for frying  
A pinch Salt

### **Method:**

- Mix the eggs into the flour in a mixing bowl
- Add the milk slowly to the mixture, whisking as you do, until a smooth batter is formed
- Heat a frying pan over a medium to high heat and add some butter or vegetable oil
- Add a ladleful of batter to the pan and swirl the pan so the batter covers the whole pan
- Cook for about a minute until the pancake no longer looks runny on the top and is coming away from the frying pan at the edges
- Using a spatula, carefully flip the pancake over and cook again for another minute or so
- Slide the pancake onto a plate, and put in the oven at a very low temperature to keep warm whilst you make the rest of the pancakes
- Serve with maple syrup, lemon and sugar or whatever takes your fancy!