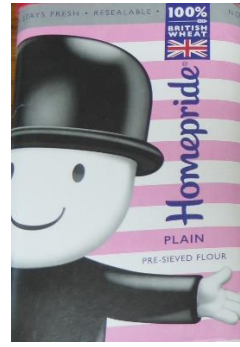


123 Pancakes

Ingredients:



1 tbsp
Vegetable
Oil



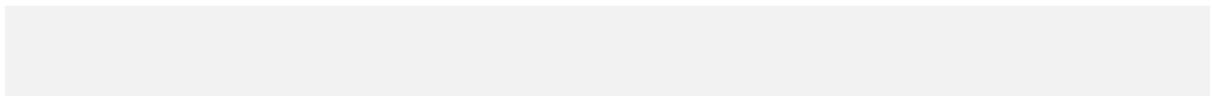
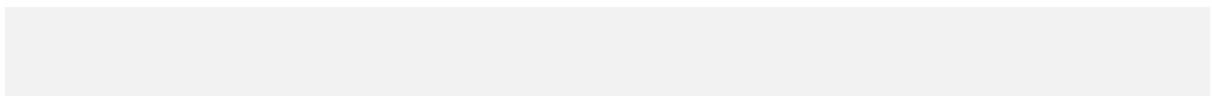
100g plain
flour



2 eggs



300ml milk



Method:

1



Mix the eggs into the flour in a mixing bowl

2



Add the milk slowly to the mixture, whisking as you do, until a smooth batter is formed

3



Heat a frying pan over a medium heat and add some butter or vegetable oil

4



Add a ladleful of batter to the pan and swirl the pan so that the batter covers the whole pan

5



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

6



Using a spatula, carefully flip the pancake over and cook again for another minute or so

7



Slide the pancake onto a plate, serve with maple syrup, lemon, sugar or whatever takes your fancy!

Enjoy!