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by ewfood

Cinnamon Pancakes

Ingredients

4.5oz flour
1 tsp. baking powder
Pinch of salt
1 egg
4fl oz. milk
1fl oz. oil, for frying
0.5oz. sugar
1 tsp. cinnamon
Juice of ½ a lemon

Preparation Time
10
min

Cooking Time
10
min

Preparation

1. Combine the dry ingredients, add the egg and whisk until incorporated
2. Slowly add the milk and whisk well so no lumps are formed and you have a thin creamy batter
3. Heat the oil in a pan. Pour in the batter until it covers the bottom of the pan. Turn the pancake when bubbles begin to form. Discard the first pancake as it will be too oily
4. Mix the sugar and cinnamon. Sprinkle onto the pancake and add a few drops of lemon juice, then roll up and serve. You can also use jam as a filling instead of the cinnamon sugar

Cooks Note

Preparation time: 10 minutes; Cooking time: 10 minutes