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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
