



Posted on 31 December 2012
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Easy Peasy Pancakes



Ingredients

3.5oz. flour
Pinch of salt
0.5 fl oz. melted butter
1 egg
10fl oz. milk

Preparation

- 1 Sift the flour and salt into a bowl and make a well in the center.
- 2 Crack the egg into the well and incorporate into the flour, add the butter and continue mixing until no lumps are visible. Add half the milk and beat to make a smooth batter. Mix in the remaining milk than leave the mixture to stand for a half hour. Mix once more before using the batter.
- 3 Heat a thick bottomed pan and grease lightly. Spoon in the pancake batter and allow to cook for a minute or so. Flip the pancake and continue cooking until the pancake has browned slightly.
- 4 Serve with berries, cream, lemon or sugar or a combination of the ingredients.

Cooks Note
