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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 fopr 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