

Posted on 24 February 2014

by Liz Robb

Traditional Pancakes



Ingredients

110g plain flour
Pinch of salt
2 eggs
200ml milk
75ml water
30ml melted butter
Butter to cook the pancakes

Preparation

1. 1. Into a large mixing bowl, sift the flour and salt and mix together.
2. 2. Beat the eggs briskly and pour into a hollow made in the flour. Begin to stir in the flour around the egg a little at a time.
3. 3. Combine the milk and water then add to the mixture gradually, whisking in well until all of the flour is incorporated and the mixture is smooth. Make sure that you beat it well to add enough air to give the pancakes their light texture.
4. 4. Take a heavy frying pan, ideally no more than 18 or 20 cm in diameter, warmed. For each pancake, melt a small knob of butter in the pan, moving it around until the whole of the pan is just lightly greased. When it is smoking hot, reduce the heat a little under the pan and place about 2 tablespoons of batter into the pan, swirling it immediately until the batter thinly covers the base of the pan.
5. 5. When the underside of the pancake is golden brown, which will only take a few moments, turn it over and cook briefly on the other side.
6. 6. Slide each cooked pancake onto a hot plate, cover and keep warm until the whole batch is cooked. Remember to reheat and lightly grease the pan again before cooking each pancake.
7. To serve:
8. There are so many ways to serve these yummy pancakes
9. here are just a few suggestions.
10. Traditionally, you would squeeze fresh lemon or orange juice over a pancake that has been sprinkled with caster sugar. Roll up or fold in half and half again. Serve with a wedge of extra lemon or orange.
11. For those with a sweet tooth, spread with chocolate spread or your favourite jam, roll or fold. Pour over a little single cream.
12. Serve a small jug of warm golden or maple syrup to pour over hot pancakes, or

perhaps runny honey.

13 Fill the pancakes with scoops of vanilla ice cream, pour over some hot chocolate sauce and add a dollop of thick cream.

Cooks Note