



Easy Pancake Recipe (Makes 10-12 pancakes)

Ingredients

100g plain flour
2 large eggs
1tbsp caster sugar
250ml milk
2tbsp melted butter, cooled
Pinch of salt
An extra knob of butter for frying

Method

Make the batter a few hours ahead, cover and chill.

1. Sift the flour into a bowl with a pinch of salt and make a well in the centre. Add the eggs, sugar, milk and melted butter and whisk until you have a smooth batter.
2. Heat a little butter in a small frying pan and add 2-3 tablespoons of the batter, swirling it round the pan as you add it.
3. Cook each pancake for 1-1 ½ minutes, then flip over (or toss if you dare!) for a final minute on the other side.
4. Add sugar and lemon juice, or whatever sweet topping you fancy. Eat and enjoy!