



## American-style Pancakes

140g plain flour

1 tsp baking powder

1 pinch of salt

2 tbsp caster sugar

140ml milk

1 egg, lightly beaten

1. Sift the flour, baking powder, salt and caster sugar into a large bowl. In a separate bowl or jug, use a fork to lightly mix together the milk and egg.
2. Pour the milk mixture into the flour mixture and, using a fork, beat until you have a smooth batter. Any lumps will soon disappear with a little mixing. Let the batter stand for a few minutes.
3. Brush a non-stick frying pan with oil and heat over a medium heat. Add a ladle of batter (or two if your frying pan is big enough to cook two pancakes at the same time). It will seem very thick but this is how it should be. Wait until the top of the pancake begins to bubble, then turn it over and cook until both sides are golden brown and the pancake has risen to about 1cm ( $\frac{1}{2}$ in) thick.



## Traditional Pancakes

140g plain flour

300ml milk

2 eggs

1. Sieve the flour with a pinch of salt into a medium-size bowl and make a well in the middle.
2. Break the eggs into the well and start whisking slowly. Add the milk in a steady stream, whisking constantly and gradually incorporating the flour as you do so.
3. Whisk until the batter is smooth and all the flour has been incorporated.
4. Very lightly grease the pan with oil and place on a medium heat. Pour approx. 2 tbsp of batter into the pan and swirl it around so the bottom of the pan is evenly coated. You want to use just enough batter to make a delicate, lacy pancake. Cook the pancake for about 45 secs on one side until golden and then using a frying slice, flip the pancake over and cook the other side until it is a light golden brown. Serve immediately with sugar and lemon juice or toppings of your choice.