



## TIPS

Add your own toppings and sauce

- Fruit
- Icing sugar
- Lemon juice
- Butter
- Syrup
- Chocolate sauce
- Caramel sauce
- Ice cream / Cream

Prefer crepes? Just add more milk and make the mixture thinner.

# PANCAKES

## INGREDIENTS:

- 135g plain flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 130ml milk
- 1 large egg
- 2 tablespoons butter

## INSTRUCTIONS:

- In a large bowl, sift the flour, sugar, baking powder and salt.
- In a separate bowl, whisk together the milk and egg. Melt the butter and add to the milky egg mixture.
- Pour the wet ingredients into the dry ingredients and stir until smooth. Leave to stand.
- Heat a non-stick frying pan over medium heat and add a knob of butter. When melted add a ladle of batter to the pan.
- Cook until bubbles appear on the surface of the pancake and the bottom is golden-brown, then flip and cook the other side until golden-brown.
- Repeat with the remaining batter.