

# Pancakes

## Ingredients:

1 ½ cups Milk  
1 Egg  
2 tsp Vanilla Extract  
2 cups Self-Raising Flour  
¼ teaspoon Bicarbonate of Soda (Bi-Carb Soda)  
1/3 cup Caster Sugar  
Butter – to brush on pan

## Method:

1. Whisk milk, egg and vanilla together in a bowl.
2. Sift flour and bicarbonate of soda into a bowl. Stir in sugar. Make a well in centre.
3. Add milk mixture. Whisk until just combined.
4. Heat a large non-stick frying pan over medium heat. Brush pan with butter. Using 1/3 cup mixture per pancake, cook pancakes for 3 to 4 minutes or until bubbles appear on surface. Turn and cook for 3 minutes or until cooked through.
5. Transfer to a plate. Cover loosely with foil to keep warm. Repeat with remaining mixture, brushing pan with butter between batches. Serve