

Pancakes



Ingredients

1 cup of full fat milk
1 cup of plain flour
1 egg

Equipment

Measuring cup/jug
Mixing bowl
Sieve
Whisk or wooden spoon
Frying pan
Cooking oil

Method

1. Sieve flour into bowl.
2. Crack egg into flour and mix.
3. Slowly add the milk, beating until it forms bubbles.
4. If possible leave to stand for about half an hour.
5. Heat the oil in the frying pan until really hot.
6. Pour a small amount of the batter until it covers the pan.
7. Gently cook one side then flip over and cook the other side until it is golden brown.
8. Add your favourite topping.