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## CLASSIC PANCAKES

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### INGREDIENTS:

- **Makes 10-12 thin pancakes**
- 100g Plain Flour
- 2 large free-range eggs
- 300ml milk (ideally semi-skimmed or full fat)
- Pinch salt
- Sunflower or rapeseed oil for cooking
- To serve sugar and lemon wedges

### NOTES:

To make ahead, layer up with greaseproof paper and cover with foil to warm through in the oven or alternatively, they will also survive a 30 second ping in the microwave.

Preparation time:	Cook time:	Total time:
25 min	10-15 min	40 min



### DIRECTIONS:

1. Place the flour, eggs, milk, and salt into a bowl and whisk well until it becomes a smooth batter.
2. Ideally leave to stand for around 20 minutes.
3. Place a frying pan or pancake pan onto a medium heat and use a piece of oiled kitchen paper to grease the surface with oil.
4. Once the pan is nice and hot, pour enough batter into the pan to cover the entire surface (you will need to swirl the pan to do this)
5. Flip once the base is golden (around a minute) and cook the other side.
6. Keep warm in a very low temperature oven until you are ready with the others.
7. Serve with caster sugar and wedges of lemon or your favourite jam/preserve.