

Pancakes

Ingredients:

- 100g Plain Flour
- 1 Egg
- 250ml Milk
- small amount of oil

Equipment:

- Mixing Bowl
 - sieve
 - folk
- Measuring Jug
- frying pan



Method:

1. Sieve the flour into the bowl.
2. Measure 250ml milk into jug.
3. Make a well in the flour and crack the egg into it.
4. Add a little milk and beat until smooth, whisk in the rest of the milk a little at a time.
5. Transfer batter mix to the jug.
6. Heat a little oil in the frying pan.
7. When hot pour in just enough batter to cover the bottom of pan.
8. Cook for 2 or 3 minutes until golden brown on each side.