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American Pancakes Serves 4-6

135g plain flour

1 tsp baking powder

½ tsp salt

2 tbsp caster sugar

130ml milk

1 large egg, lightly beaten

2 tablesp melted butter (allowed to cool slightly) or olive oil, plus extra for cooking

Preheat the oven to 110C/225F/Gas ¼ (this will be to keep the pancakes warm as they are cooked in batches).

Sift the flour, baking powder, salt and caster sugar into a large bowl.

In a separate bowl or jug, lightly whisk together the milk and egg, then whisk in the melted butter or olive oil.

Pour the milk mixture into the flour mixture and, using a fork or whisk, beat until you have a smooth batter. Let the batter stand for a few minutes.

Heat a non-stick frying pan over a medium heat and add a knob of butter or tablespoon of oil. When it's hot, add a small ladle of batter. It will seem very thick but this is how it should be. Wait until the top of the pancake begins to bubble, then turn it over and cook until both sides are golden brown and the pancake has risen to about 1cm (½in) thick. Put on a warm plate in the oven.

Repeat until all the batter is used up.

Serve with your favourite topping – yoghurt and fresh fruit, lemon and sugar, jam, cheese and ham.....