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## Gingerbread Pancakes Serves 4-6 (makes 12)

225g self-raising flour

3 tbsp soft light brown sugar

1 tsp baking powder

1 tsp cinnamon

2 tsp ground ginger

pinch salt

couple of drops of vanilla extract (optional)

300ml semi-skimmed milk

1 medium free-range egg

4 tbsp sunflower oil

Maple syrup

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

Put the flour, sugar, baking powder, cinnamon, ginger and salt into a large bowl, give them a quick mix and make a well in the centre.

In a separate bowl or jug, lightly whisk together the vanilla extract, milk and egg.

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

Put a drizzle of oil into a large frying pan on a medium heat. Then spoon in two dollops of the pancake mix (to spread to about 10cm/3¼in wide). Leave to cook for about 1-2 minutes until golden, then flip them over and cook for another 1-2 minutes. Slide them onto a warmed plate and put in the oven to keep warm. Then, repeat with the remaining mix.

Drizzle pancakes with maple syrup and serve.