

AMERICAN PANCAKES



Ingredients

200g self-rising flour
1 1/2 tsp baking powder
1 tbsp. caster sugar
3 large eggs
25g butter (melted)
200ml milk
Cooking oil

To serve

E.g. Strawberries, chocolate sauce, bacon and maple syrup.
Experiment have fun!

Method

1. Mix all dry ingredients in a large bowl.
2. Create a well in the centre of the dry mix and pour in the eggs, milk and melted butter.
3. Whisk together until glossy and smooth then transfer into a pouring jug to help with portion control.
4. Heat a non-stick frying pan to a medium heat adding a small amount of oil. Then pour the mix into the pan aiming for pancakes around 3 inches wide.
5. Give them 1-2 minutes each side until golden brown.
6. Serve!