

Easy Pancakes

Ingredients

125g plain flour

1 medium egg, beaten

275ml-300ml milk

Vegetable or sunflower oil, for frying



Method

To make the batter, sift the flour with a pinch of salt into a large bowl. Make a well in the centre, pour in the egg and slowly whisk in enough milk to make a smooth batter, the consistency of pouring cream. Rest for at least 20 minutes.

Heat about a 28cm crepe pan or a smaller heavy-based frying pan over a medium heat. When hot, dip some kitchen paper in the oil and wipe across the surface of the pan.

Add a small ladleful of batter and tilt the pan to swirl the batter evenly and thinly. Cook for 1-2 minutes, until the pancake is golden underneath.

Loosen all around the pancake with a palette knife.

Flip over and cook for a further minute, until golden. Slide out onto a plate and repeat to finish up the batter – oil the pan between each pancake.

Serve the pancakes with lemon wedges to squeeze over and sprinkle with caster sugar

<https://www.deliciousmagazine.co.uk/recipes/easy-pancake-recipe/>