

Pancakes

You will need:

a large mixing bowl • a sieve • a large jug • a wooden spoon
 a small frying pan • a palette knife • an oven-proof dish • tin foil
 a sharp knife • a chopping board

2 eggs • 125g (4oz) plain flour • pinch of salt
 300ml (1/2 pint) milk • 5g (1/4oz) butter • caster sugar • jam
 2 lemons chopped into eights • lemon juice

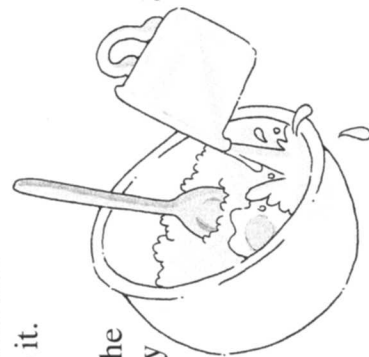
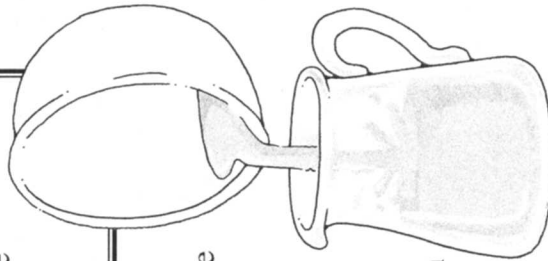
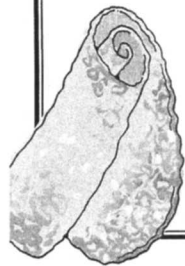
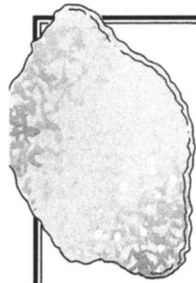
Serves eight

1. Sift the flour and salt into the mixing bowl. Make a hollow in the centre down to the bottom of the bowl, and break the eggs into it.

2. Add half the milk and very gradually mix in the flour from the sides, beating with a wooden spoon.

3. Do this until the batter is smooth and then stir in the rest of the milk. Leave the mixture to stand for one hour, then pour into the jug.

4. When it is time to cook the pancakes, set the oven to a low heat. Put in the oven-proof dish to warm up.

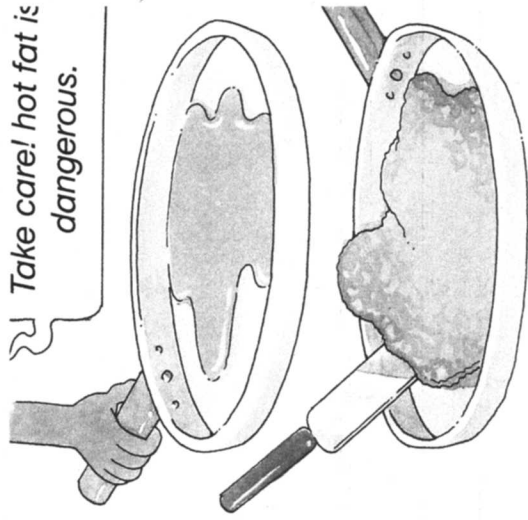


5. Melt the butter in the frying pan and swirl it round. When it is hot, pour in some batter from the jug. Tilt the pan very carefully in all directions so that a thin layer of batter covers the base of the pan.

6. Cook the pancake until bubbles appear in the mixture and the edges turn brown. Use the palette knife to flip the pancake over and cook it on the other side.

7. Put the pancake into the warmed oven-proof dish, sprinkle with lemon juice and caster sugar and roll it up. Cover with tin foil and put back in the oven to keep warm.

8. Make more pancakes in the same way until all the batter is used up. Heat some plates at the bottom of the oven. Serve each pancake on a warm plate with a wedge of lemon. You can also serve them with honey or jam.



Take care! hot fat is dangerous.

