

TRADITIONAL PANCAKES

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Dessert, Pancake

Occasions: Breakfast, Desserts



Preparation: **25** mins
Serves: **10** people

INGREDIENTS

- 4 eggs
- 1½ cups self-raising flour
- 1½ cups (375mL) skim milk
- 1 tbs low fat spread

METHOD

Sift flour into a bowl. Make a well in the centre. Whisk together the milk and eggs in a large bowl. Add the milk mixture to the flour mixture, whisking constantly until a smooth batter forms. Heat a non-stick frying pan over low heat and melt a little low fat spread. Add 2 tablespoons of mixture, spread quickly to form a circle. Cook until bubbly, a little dry around the edges, and lightly browned on the bottom; turn and brown the other side. Serve these delicious pancakes with your favourite topping.

NOTES

Using a large frying pan with one small ladle full of batter will give you a crepe style pancake, which are best for flipping. favourite topping.