



Great School Food you can enjoy at home

Recipe

Fluffy Pancakes



Ingredients

200g self-raising flour
1½ tsp baking powder
1 tbsp golden caster sugar
3 eggs
25g melted butter, plus extra for cooking
200ml milk
A pinch of salt
Vegetable oil, for cooking
Makes 4 pancakes

Method

1. Mix 200g self-raising flour, 1 ½ tsp baking powder, 1 tbsp golden caster sugar and a pinch of salt together in a large bowl to create the dry pancake mix.
2. Using the back of your spoon, make a well (a bowl like indent) in the centre of the dry pancake mix.
3. Then add 3 eggs, 25g melted butter and 200ml milk.
4. Whisk all the ingredients together with either a whisk or an electric mixer until smooth and then pour the mix into a jug.
5. Heat a small knob of butter and 1 tsp of oil in a large, non-stick frying pan over a medium heat. When the butter looks frothy, pour in rounds of the batter.
6. Cook the pancakes on one side for about 1-2 mins or until lots of tiny bubbles start to appear and pop on the surface. Flip the pancakes over and cook for a further minute on the other side. Repeat until all the batter is used up.

Allergens

Contains: Dairy (Butter/Milk), Gluten (Flour), Eggs

My Notes

There are many wonderful toppings you can try with pancakes, such as chopped fruit, lemon juice and sugar, maple syrup, and chocolate spread!

