

Easy Pancakes

Ingredients:

- 100g plain flour
- 2 large eggs
- 300ml milk
- 1 tbsp sunflower or vegetable oil, plus a little extra for frying

Method:

1. Put 100g plain flour, 2 large eggs, 300ml milk, 1 tbsp sunflower or vegetable oil and a pinch of salt into a bowl or large jug, then whisk to a smooth batter.

- 2. Set aside for 30 mins to rest if you have time, or start cooking straight away.
- 3. Set a medium frying pan over a medium heat and carefully wipe it with some oiled kitchen paper.
- 4. When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go. They're then ready to serve with your choice of topping!

