



Pancakes

Recipe source: Stephanie Alexander

Serves: Makes about 12

Equipment:	Ingredients:
Scales Large glass jug Medium glass jug Whisk Frying pan	250 grams Plain Flour 60 grams butter 1 ½ cups milk 3 eggs A little butter for cooking Lemons A little sugar to serve

Method:

1. Put flour into large jug and make a well in the middle.
2. Combine butter and milk in medium glass jug and warm in the microwave for 1½ minutes, stir to melt butter.
3. Break eggs into well and work in some flour. Add warm milk mixture and whisk until smooth.
4. Refrigerate until needed.
5. Preheat oven to 100°C.
6. If mixture is too thick thin it with a little milk. Heat frying pan over medium heat, add ½ a teaspoon of butter.
7. When butter has melted lift pan from heat and ladle in batter and swirl to spread it to the edges of pan. Set pan back on heat for one minute and then gently lift the edges of pancake before flipping.
8. Place cooked pancake onto a plate, make a stack as you go, placing into the oven to keep warm.
9. Serve with lemon juice and a sprinkle of sugar.

Mixture will keep covered in fridge over night, stir well before cooking.

Cooked pancakes can be kept in fridge by stacking them one on top of the other and covering with plastic wrap.