Basic Pancakes or Pikelets

Easy 0:15 Prep

0:15 Cook

Makes: 6 large pancakes or 12 small pikelets

Increase the recipe amounts to make larger quantities.

This easy, light and fluffy pancake recipe made without baking powder is perfect for kids and paired with your favourite sweet or savoury topping.

Ingredients

- 1 cup self-raising flour
- 1 cup milk
- 1 egg



Method

- 1. Preheat a large, non-stick frypan.
- 2. Place all the ingredients into a bowl and mix until just combined.
- 3. Lightly grease the pan with butter or cooking spray.
- 4. Cook spoonfuls of batter until bubbles burst on the surface and the edges start to go dry.
- 5. Turn and cook other side until golden brown.
- 6. Serve with your choice of toppings.





https://www.bestrecipes.com.au/recipes/basic-pancakes-recipe/0ez1qqgo