



RECIPE CARD



SERVES:

12

TIME TO PREPARE:

10 mins

TIME TO COOK:

10 mins

COOKING TEMP:

N/A

INGREDIENTS:

- 100g plain flour - 2 large eggs - 300ml milk - 1 tbsp sunflower oil, - toppings to serve

METHOD:

- ◆ Put the flour, eggs, milk, 1 tbsp oil and a pinch of salt into a bowl or large jug and whisk to a smooth batter.
- ◆ Heat an oiled frying pan. When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go.
- ◆ Serve with lemon wedges and sugar, or your favourite filling. Once cold, you can layer the pancakes between baking parchment, then wrap in cling film and freeze for up to 2 months.



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