



Pancakes

(This week we are baking to our theme not the sound of the week).

Ingredients:

- 100g plain flour
- 2 large eggs
- 300ml milk
- 1 tbs sunflower or vegetable oil
- A few drops of vanilla essence
- Lemon wedges and caster sugar (optional)



Directions:

1. Mix flour, eggs, milk, oil, and vanilla in a big bowl. Whisk until smooth, like single cream.
2. If you have time, let the mix rest for 30 minutes. If not, you can start cooking right away!
3. Heat a medium pan over medium heat. Use some oiled paper to wipe it clean.
4. Pour a little batter into the pan and cook for 1 minute on each side until golden. Keep the pancakes warm in a low oven while you make more.
5. Serve with lemon wedges and sugar, or your favourite filling! You can also freeze them for later.
6. Tip: These pancakes are yummy with fresh fruit or chocolate spread too!