

# Traditional Pancakes

**Served with Lemon and Sugar – great fun for the whole family and the perfect treat for Pancake Day!**

**Portions**                      6 Pancakes

## Ingredients

100g	Plain Flour
2 x	Large Eggs
300ml	Milk
1 Tbsp.	Vegetable or Sunflower Oil
1 x	Lemon – cut in to wedges
2 Tbsp.	Sugar – scattered over the pancakes to taste

## Method

1. Sift the flour in to a bowl and mix in the eggs, milk and oil and whisk to a smooth batter.
2. Set the mixture to one side for 30 minutes.
3. Put a frying pan on a medium heat and carefully wipe it with some oiled kitchen paper.
4. When the pan is hot, use a ladle to spoon the mixture in to the pan. Make sure you swirl the pan so the mixture spreads evenly.
5. Cook your pancakes for a minute each side, until golden.
6. Serve with lemon wedges and a sprinkling of caster sugar.

