

Ingredients that you need:

120g flour

2 tablespoon sugar

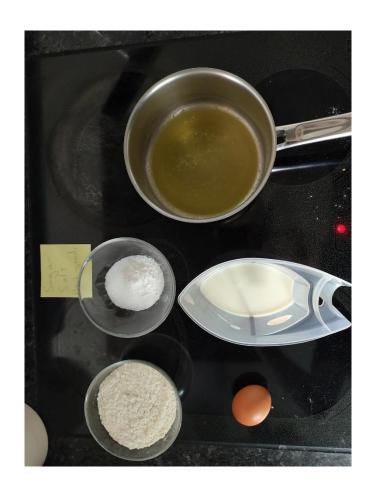
2 teaspoon baking-powder

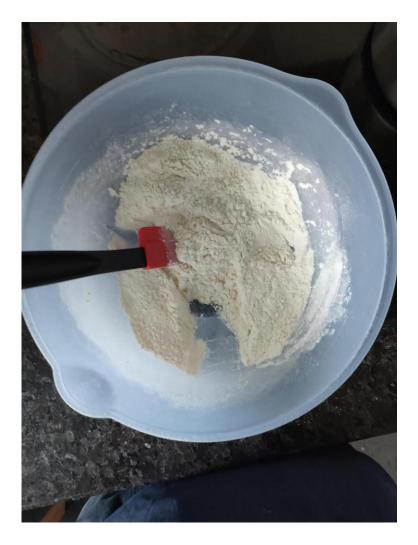
1 pinch of salt

240ml milk

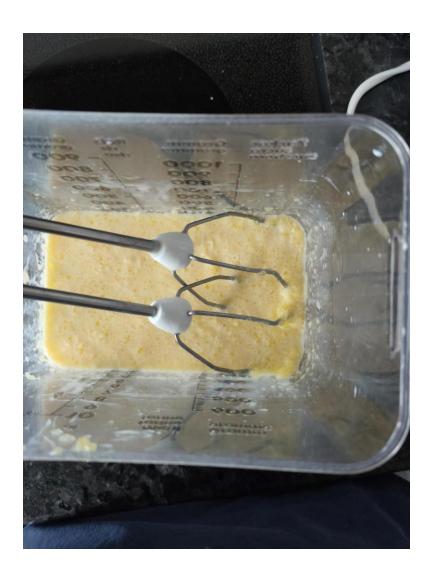
50g butter

1 egg





Now mix all dry ingredients (flour, sugar, baking-powder, salt).



Also stirr all wet ingredients with a mixer (The rest ingredients).



Put them together in one bowl and mix it gently together. Not for too long. Then wait about ten minutes and continue with the recipe



Put some oil in a frying pan and wait until its hot.



Take a scoop of your Dough and make a circle as big as your hand.



Turn the Pancake whe steam comes out under it. Flip it. When it is still to white you can always turn it back



In the end you should have a nice staple of fresh and good