

# Pancakes

6 pancakes

Prep 30 mins, Cook 30 mins

## Ingredients

- Self-raising Flour, 135g (4<sup>3</sup>/<sub>4</sub> ounces) ..... ○
- Caster Sugar, 2 Tablespoons ..... ○
- Milk, 130ml (4<sup>1</sup>/<sub>2</sub> fluid ounces) ..... ○
- Large Egg, 1, lightly beaten ..... ○
- Butter, 2 Tablespoons, melted ..... ○

One may add raspberries or chocolate chips for extra sweetness. Serve dish with maple syrup.

## Instructions

1. In a small bowl, melt the butter and leave to cool.
2. Sift the flour and caster sugar into a big bowl and combine.
3. In a separate bowl, lightly beat the egg. Add the milk and combine, and then add the butter and whisk.
4. Pour the wet ingredients into the dry ones, mixing until smooth and thick (add more flour if necessary).
5. Add the raspberries or chocolate chips and mix until combined.
6. Put a small pan on a medium-low heat with a small amount of butter. When hot, add a large spoonful of batter using a ladle (or large spoon) to the pan. Cover and cook, flipping the pancake once when bubbles form on the surface.