

Pancake Dough

Ingredients

400 g of flour
40 g of sugar
1 sachet of traditional yeast
1 pinch of salt
100 g melted margarine
4 eggs
40 cl of milk (or milk + water)

Preparation

Mix the ingredients in order without making lumps. The dough should be quite thick. It's good to let it rest for 1 hour in the fridge.
Cook like pancakes in a pan, but with less batter.