**Pancakes**

2 servings (of 4 pancakes each)

**Prep Time** 1 hour 10 minutes

**Cook Time** 15 minutes

**Total Time** 1 hour 25 minutes

**Ingredients**

2 cups (500ml) flour

1½ cup milk

2 tbsp melted butter

4 eggs

1 tbsp raisins

2 tsp baking powder

½ tsp cinnamon

½ tsp nutmeg

½ tsp clove powder

½ cup sugar

1 tbsp lemon juice

**Procedure**

Add flour, baking powder, cinnamon, nutmeg and sugar into a bowl and make a well in the middle.

Break in the eggs and add a splash of the milk.

Whisk the eggs, gradually incorporating the flour, to make a smooth cream.

Whisk in the rest of the milk and butter.

Brush a hot pan with butter before adding a ladleful of batter and swilling thinly around pan, tipping the pan so the mixture spreads evenly.

When the pancake is browned on the bottom and the very edges are beginning to lift away, give the pan a shake to make sure the pancake is loose.

If it is sticking anywhere, use a spatula to loosen it.

When it moves freely, toss it or use a spatula to turn it over.

The other side will only need a few seconds.

**Recipe Notes**

1. You have to oil the pan for the first pancake, however, you do not have to do the same for the rest.

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