



## Three ingredient pancakes

**The easiest pancakes you'll ever make! A true café breakfast – but much tastier and cheaper.**



Time to prepare: 5 minutes



Time to cook: 15 minutes



Serves 4



Suitable for vegetarians

### Ingredients

- 2 eggs
- 2 cups milk

- 2 cups self-raising flour

## Method

1. Whisk eggs and milk together.
2. Slowly add the self-raising flour whisking all the time. Mix to a smooth batter.
3. Heat a non-stick frying pan. Spray with a little cooking oil.
4. Spoon about  $\frac{1}{4}$  cup pancake mixture into the pan. Swirl mixture around to make pancake.
5. Cook pancake until it begins to bubble on top. Flip using a spatula and cook the other side until golden.
6. Serve with canned or fresh fruit, yoghurt and a little golden syrup.

## Notes

The batter will keep well in the fridge for up to two days if you have any left over.

You might also like...



## Banana pancakes

**Pancakes with a tasty twist for a café-style breakfast that will help fuel your body and brain. Plus a great way to use up over-ripe bananas.**

[\(/eat/recipes/banana-pancakes\)](/eat/recipes/banana-pancakes)



## Brunch magic

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## Oven baked potato cakes

These potato cakes are a healthy and tasty alternative to fried hash browns for a weekend brunch treat. The kids will love them too.

(<https://hpa.org.nz/eat/recipes/oven-baked-potato-cakes>)