

The Food Warehouse Guide to Perfect Pancakes

Serves 6

Time 60 mins (10 mins prep / 30 mins rest / 20 mins cook)

Ingredients

- 300ml milk
- 2 large eggs
- 100g plain flour
- Pinch of salt
- 1tbsp sunflower oil
- Your choice of toppings

1. Whisk together 300ml milk and 2 large eggs.
2. Beat in 100g plain flour along with a pinch of salt and 1tbsp sunflower oil, mixing until smooth.
3. Set mixture aside for 30 mins.
4. Place a small frying pan over a medium heat and add a teaspoon of oil.
5. Pour in enough batter to just cover the base of the pan. Cook until golden underneath then flip over and cook the other side.
6. Top tip; Keep cooked pancakes hot by stacking on a warm plate.
7. Add fillings of your choice to each section of the pancake then slice, fold, and enjoy!