

Fluffy pancakes

What you need:

300g self-raising flour
55g (1/4 cup) sugar
1 1/2tsp baking powder
375ml milk
3 eggs
1tsp vanilla extract
Oil to cook
(recipe for 12 small pancakes)



Method:

Mix the flour, sugar and baking powder in a large mixing bowl and create a well in the middle. In a separate bowl mix together the milk, eggs, and vanilla and once mixed, slowly add it into the well of the other bowl and gently mix it all together as you pour it in.

Heat up a frying pan and add in a drizzle of oil.

Once the pan has heated, add your pancake mix using a ladle and shape into a circle.

Let the mixture cook for around 2 minutes before flipping and cook for a further minute or until golden.

Repeat the last 2 steps until all the mixture is gone.

Add toppings of your choice and enjoy!