



# PERFECT PANCAKES

Serves 2



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## Ingredients

100g plain flour

2 large eggs

300ml milk

2tsp oil

Pinch of salt

1 lemon

Sprinkle of sugar (optional)



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## Recipe

- 1- Put the flour, eggs, milk, oil and a pinch of salt into a bowl, whisk together until smooth.
- 2- In a medium-sized frying pan, heat a little oil on medium heat. When the oil is hot, pour a little of the mixture into the frying pan to cover the base.
- 3- Cook for 1 minute on each side until it is golden.
- 4- Put the pancake on a plate and keep warm in an oven on a low heat while you cook the rest.
- 5- Sprinkle the pancakes with sugar and serve with a wedge of lemon on the side to add to taste.



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## Cost

Flour – 3p

Eggs – 36p

Milk – 26p

Oil – 1p

Lemon – 14p

**TOTAL – 80p**

