

Pancakes



Fresh from the garden: fruit toppings e.g. apple, rhubarb, pear, apricot

Equipment:

metric measuring spoons
measuring scale
clean tea towel
liquid measuring cup
whisk
heavy-based frying pan
wooden spoon
medium bowl
serving plate

Ingredients:

1 cup flour (125 g)
2 tbsp sugar
1 tbsp baking powder
Pinch of salt
1 cup milk
1 egg
1 tbsp lemon juice (or apple cider vinegar)
1 tsp cinnamon

Method (What to do):

1. In a medium bowl, add the flour, sugar, baking powder, cinnamon and salt, and stir to combine.
2. In a liquid measuring cup, add milk and lemon juice and stir to combine.
3. Pour the liquid mixture into the dry mixture and add the egg too.
4. Whisk until smooth and let the batter rest for 5 minutes while you prepare the pans.
5. Put a small amount of butter into the frypan and heat gently.
6. Pour about $\frac{1}{4}$ cup of batter onto a nonstick pan over medium heat.
7. When the top begins to bubble, flip the pancake and cook until golden.
8. Serve warm.