



Easy Pancakes

Makes	15-20 mid sized pancakes	From the garden:	N/A
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Equipment

- Griddle plate or electric frypan
- Egg flipper
- Plate
- Mixing bowl

Ingredients

Batter

- 2 cups self – raising flour
- 1 teaspoon baking powder
- 3 tablespoons white sugar
- 2 eggs
- 1 ½ cups milk (if batter is too thick, add a little extra to thin
- 2 teaspoons vanilla essence
- Canola oil spray

Optional toppings

- Selection of berries (for serving)
- Fresh dollop cream or ice-cream (for serving)
- Maple syrup (for serving)
- Lemon and sugar
- Butter

What to do

1. Preheat griddle r frypan
2. In a mixing bowl add flour, baking powder and sugar. Mix together.
3. Make a well in the centre of the flour mixture and add eggs, milk and vanilla. Stir to combine . **DO NOT OVERMIX!**
4. On a hot griddle(frying pan) spray with canola oil to keep pancakes from sticking.
5. Pour batter onto hot griddle, about 1/3 cup per pancake. More or less depending on the size you prefer. Let them cook about 3 minutes, until bubbles begin to pop on the batter, and the edges are brown. Flip pancake and cook other side for about 2 minutes.
6. Serve with your choice of topping.

