

Pancakes

Serves 4.

Ingredients: 200g plain flour, 2 tsp baking powder, 1 tbsp caster sugar, 2 large eggs, 40g melted butter, 150 ml milk, extra butter for the pan

Preparation:

Combine flour, baking powder and caster sugar in a big bowl. Make a well in the centre and pour in 2 large eggs, the melted butter and 150ml milk. Whisk until smooth (the batter should have the thickness of double cream).

Heat a non-stick frying pan over a medium heat and add a knob of butter. When melted, add a spoon of batter. Wait until the top begins to bubble, then turn and cook until both sides are golden brown.

Enjoy!