

American Pancakes

Makes 4

Hands-on Time 7 minutes

Cooking Time 10 minutes

Ingredients

20g Unsalted butter
150g Self-raising flour
1 1/4 tbsp Caster sugar
1/4 tsp Fine salt
1 Egg, large
175ml Full-fat milk

Equipment

Small microwaveable bowl
Microwave
Measuring jug
Small whisk or fork
Medium frying pan
Spatula
Kitchen paper

Put the butter into a microwaveable bowl and pop into the microwave for 20 second blasts on a low setting until it has melted. Give the bowl a slight swirl between rests.

Put the frying pan onto a medium or small hob plate and turn the heat to a medium/low setting. Leave to warm up. This should take at least 5 minutes.

Add the flour to the jug along with the sugar and salt and give a quick stir.

Add the egg and give a quick stir before beating in the milk. Don't forget to scrape the bottom and sides of the jug.

Finally, beat the melted butter into the mixture. You should have a smooth and thick batter.

Pour two portions of the batter into the frying pan to make two pancakes, you can quickly use the spatula to spread the batter a little if they're not as circular as you'd like.

Leave the pancakes to cook for 1 to 2 minutes until you see bubbles form and the tops lose their wet appearance. Flip the pancakes over and leave to cook a couple of minutes on the other side.

When the pancakes are a light caramel brown on both sides transfer to a piece of kitchen paper and use the rest of the batter up to make two more.

Enjoy!