



# SIMPLE PANCAKE RECIPE



**SERVINGS:**  
MAKES 6



**TIME:**  
10 MINUTES



**DIFFICULTY:**  
EASY



**COST:**  
££££

## Ingredients:

- 100g plain flour
- 2 large eggs
- 300ml milk
- A drizzle of oil

## Topping Ideas:

- Tomato, mushroom
- Cheese, courgette, sweetcorn
- Tinned salmon, sliced avocado
- Grated carrot, chopped sultana
- Blueberries, banana, natural yoghurt
- Mixed berries, cream cheese

## Method:

1. Put the plain flour, eggs and milk into a mixing bowl, whisk until it forms a smooth batter
2. Set a medium frying pan over a medium heat
3. Drizzle a tiny amount of oil into the pan
4. When hot, cook your pancakes for 1-2 minutes on each side, until golden
5. Keep the cooked pancakes warm in a low temperature oven as you go
6. Serve and enjoy with your chosen toppings!