

# Basic pancakes

A delicious and easy pancake recipe that is fast to get on the table and better tasting than any convenience pre-packaged mix.

## Ingredients:

Serves: 8

1 cup (150g) self-raising flour

1 tbsp sugar

1 egg, lightly beaten

3/4 cup (180ml) milk

50g butter, melted

## Directions:

Preparation: 5min › Cook: 10min › Ready in: 15min

1. Gather all ingredients.
2. In a bowl, whisk flour and sugar. Beat in the egg and then milk a little at a time until batter is smooth and lump-free.
3. In a hot pan or flat grill over medium heat, brush butter over cooking surface and pour 1/4 cup measures for each pancake.
4. When large bubbles form on the surface, flip the pancake over and cook until lightly golden on the other side.

## Toppings:

- Try sprinkling freshly cooked pancakes with fresh lemon juice and a dusting of caster sugar.
- Maple syrup is always a favourite to serve with pancakes.

Recipe courtesy of [kidspot.com.au](http://kidspot.com.au)

