

SHROVE TUESDAY PANCAKES

British style pancakes similar to French crepes

Ingredients

2 cups of flour (white or whole wheat) 2 large eggs
3 cups of milk 2 pinches of salt
Butter for frying
Toppings to serve (honey, lemons, limes, syrup, sugar, bananas...or leftovers!)

Instructions

Step One: Turn on the music, preferably Bob Marley (pancakes always taste better with Reggae)

Step 2: Mix the flour, the eggs and milk together with a mixer or whisk until there are no lumps.

Let the mixture sit for 15 minutes while you dance around the kitchen, then whisk/beat the mixture once more. (Note: If the mixture doesn't pour easily whisk in a little extra milk).

Step 3: Heat up the pan, then add butter and let it melt. Tilt the pan to spread the melted butter evenly around it.

Step 4: Pour in a serving spoon amount of mixture into the pan and tilt the pan to allow it to spread. Try and make it as thin as possible. Return to heat. When small holes appear on the surface or it appears dry it is time to turn the pancake over. Flip and fry for a shorter time on the other side before placing on a dish with a cover as you cook the remaining pancakes.

Tip: As you fry the pancakes try flipping them over by tossing them into the air without a spatula. It saves you from having to wash up the spatula afterwards (but maybe not the floor).

Continue until you have a delicious stack of mouth watering pancakes. Makes 10-12.
Enjoy either with left overs or other favourite toppings. Or both!

