



# PANCAKES

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### Ingredients

125 grams of all-purpose flour

3 tablespoons of powdered sugar

1 teaspoon of baking powder

1 pinch of salt

1 egg

150 ml of buttermilk

100 ml of milk

25 grams of butter

cooking oil

### Instructions

Melt the butter in a flat frying pan and remove from heat. Sift the flour into a medium bowl and mix in the other dry ingredients (sugar, baking powder and salt). In a large bowl whisk together the egg, buttermilk and milk. Add the dry ingredients to the egg and milk and stir together, slowly adding the melted butter. Do not mix it until smooth! The batter should have lumps in it. Set the large bowl aside. Heat the frying pan over medium-high heat. Dip a paper towel in some cooking oil and spread it on the hot pan. Pour a ladle of batter (approximately 10 cm in diameter) into the pan. When bubbles start to form in the batter, flip the pancake. When both sides are golden brown, remove it from the pan and serve immediately, best with maple syrup. Repeat this process for each pancake. Makes 6 to 8 pancakes.