

Pancakes



Ingredients:

2 eggs
1 cup milk
4 teaspoons butter or 2 tablespoons cream
2 cups S.R. flour (or 2 cups plain flour with 2 teaspoons baking powder)
Salt
6 tablespoons sugar

Method:

Place egg, sugar and half of the milk in a bowl and whisk well with beater.

Sift flour and salt and add to mixture. Add milk until batter is the consistency of thick cream. Add melted butter or cream.

Beat until smooth then pour from a spoon onto a preheated griddle iron or frypan.

When surface is bubbly turn with a spatula and cook on the other side.

Mixture will make about 10-15 medium/large thick pancakes.

Serve with your favourite topping.

Topping Suggestions:

1. Banana, walnuts, maple syrup, and whipped cream
2. Sliced strawberries, maple syrup and whipped cream
3. Mixed berries, ice cream, and icing sugar sprinkled over the top.