

# BUTTERMILK PANCAKES

## INGREDIENTS

500g	Self-Rising Flour
150g	Caster Sugar
4	Eggs, beaten
4 tbsp.	Melted Butter
	Butter Milk to make thick batter
	Sunflower Oil (for cooking)
1 Bottle	Canadian Maple Syrup

## METHOD - PREPARATION

1. Put the flour in a bowl and stir in the sugar.
2. Make a well in the centre, and add the egg, melted butter and a little of the milk.
3. Gradually stir the flour into the liquids and add the remaining milk a little at a time, to make a fairly thick, smooth batter.
4. Heat a frying pan over a moderate heat and add a splash of oil.
5. Using a small ladle or desert spoon, pour the batter into the pan and make a neat, round pancake.
6. Cook for about 2 minutes.
7. Using a palette knife, turn the pancake over and cook for a further 1-2 minutes or until golden brown on the other side.
8. Repeat process, and serve with maple syrup or Jam and whipped Cream.

## VIDEO

Prefer step by step video? No problem, just click below.

