



# Pancake Recipe

by Benedict Hancock

## Pancake Ingredients (Makes roughly 9-12 Pancakes, Serves 4)

- 300g Self-Rising flour
- 30g Caster sugar
- 3 Eggs
- 30g Melted butter
- 300ml Milk
- 1 Teaspoon of oil
- Toppings of your choice!

## Tools

- Large Bowl
- Whisk (Electric Or Hand)
- Oven Hob (Or Campfire!)
- Saucepan
- Spatula (For Flipping)

## Method

1. Put the flour, sugar, melted butter, eggs and milk in a bowl
2. Then whisk until it is all mixed in, without any lumps, the consistency should be thick, but easily pourable  
If your batter seems too thick, add more milk  
If your batter seems too runny, add more flour
3. Heat a pan to medium to high heat, then place a ladleful of the batter in the pan, Flip the pancake when you can start to see lots of little bubbles (roughly 15-20 Seconds), then let it cook for another 10-20 seconds
4. Serve with your preferred topping and enjoy!