

AMERICAN-STYLE PANCAKES

These make a fun change from the usual thinner pancakes. They're great with fresh fruits, a dollop of crème fraîche or yoghurt, or simply served with maple syrup. 'Stack 'em up' and enjoy!

Ingredients:

- 350ml milk
- 2 eggs
- 200g plain flour
- 2 tsp baking powder
- 1 tsp sugar
- vegetable oil, for frying
- pinch of salt
- maple syrup, blackberries or sliced fresh fruit.

Preparation:

- Whisk the milk and eggs in a jug, then set aside
- Sieve the flour and the baking powder into a bowl, add a pinch of salt and the sugar
- Pour the milk and eggs into the center of the flour mix and combine to make a batter
- Brush a non-stick frying pan with a little vegetable oil and place over a medium heat. When the oil is hot, pour half a ladle of batter into the pan to form a pancake that is about 10cm (4in) in diameter
- Cook until bubbles start to form, then flip the pancake over and cook the other side until golden brown
- Remove the pan from the heat and serve with a drizzle of maple syrup blackberries or sliced fresh fruit