

A) Emily's plate-sized pancakes

<http://www.bbcgoodfood.com/recipes/1974644/emilys-platesized-pancakes>

Ingredients

300g self-raising flour
1 tsp baking powder
1 tbsp caster sugar
2 medium eggs
1 tbsp maple syrup
300ml milk

Method

- 1) get a little helper to weigh out and tip the flour, baking powder and sugar into a large bowl with a small pinch of salt. Crack in the eggs and whisk until smooth. Add the maple syrup and milk while whisking
- 2) Heat a splash of oil and a small knob of butter in a non-stick frying pan until sizzling. Add spoonfuls of batter to make pancakes the size you like. Cook until bubbles start to form on the surface, then flip and cook the other side.

B) American-style pineapple & banana pancakes

http://www.bbcgoodfood.com/recipes/15_5/americanstyle-pineapple-and-banana-pancakes

Ingredients

100g/4oz fresh or drained canned pineapple
1 banana, sliced
100g self-raising flour
1 tsp baking powder
1 tsp cinnamon
3 tbsp light muscovado sugar
1 egg
100ml milk
sunflower oil, for frying

Method

- 1) Roughly chop the pineapple and slice the banana. Tip the flour, baking powder, cinnamon and sugar into a bowl and mix well.
- 2) Make a well into the centre and crack in the egg, then gradually mix the egg into the flour, adding the milk gradually to make a soft batter.
- 3) Stir in the pineapple and banana. Heat a little oil in a non-stick frying pan, add the batter in heaped tablespoonsful, well apart to allow them to spread. When bubbles appear on the surface, flip the pancakes over and cook until light golden.

C) The classic pancake

<http://www.bbcgoodfood.com/recipes/1135634/the-classic-pancake>

Ingredients

140g plain flour
200ml whole milk
2 eggs

Method

1) Sift the flour with a pinch of salt into a medium-size bowl and make a well in the middle. Mix the milk and 100ml of water together. Break the eggs into the well and start whisking slowly. Add the milk and water in a steady stream, whisking constantly and gradually incorporating the flour as you do so.

2) Whisk until the batter is smooth and all the flour has been incorporated.

3) Heat the pan over a medium heat. Very lightly grease the pan with melted butter. Using a ladle, pour roughly 2 tbsp of batter into the pan and swirl it around so the bottom of the pan is evenly coated. You want to use just enough batter to make a delicate, lacy pancake. Cook the pancake for about 45 secs on one side until golden and then using a palette knife or fish slice, flip the pancake over and cook the other side for about 30 secs until it freckles

D) Drop Scones

<http://www.bbcgoodfood.com/recipes/2196650/strawberry-compote-with-sugared-drop-scones>

Ingredients

140g self-raising flour
pinch of fine salt
1 tbsp white caster sugar, plus extra for tossing
1 large egg
1 tsp vanilla extract
150ml semi-skimmed milk

Method

1) Sift the flour and salt into a mixing bowl, and stir in the sugar. Make a well in the middle, crack in the egg, then add the vanilla and a splash of milk. Whisk until thick and smooth, then whisk in the remaining milk. Put a few tbsp extra caster sugar in a shallow container, ready for sugaring the drop scones.

2) Heat a non-stick frying pan, then add a splash of oil/butter and swirl it around. Spoon in 4 dessert spoons of the batter, spacing them well apart, to make drop scones about 7cm across. As soon as bubbles appear on the surface, flip the scones and cook until puffed in the middle.