



Easy Pancakes

Prep: 10 Mins

Cook: 20 Mins

Makes: 12



Ingredients

- 100g plain flour
- 2 large eggs
- 300ml milk
- 1 tbsp sunflower or vegetable oil, plus a little extra for frying
- lemon wedges to serve (optional)
- caster sugar to serve (optional)

Method

- STEP 1** Put 100g plain flour, 2 large eggs, 300ml milk, 1 tbsp sunflower or vegetable oil and a pinch of salt into a bowl or large jug, then [whisk](#) to a smooth batter.
- STEP 2** Set aside for 30 mins to rest if you have time or start cooking straight away.
- STEP 3** Set a [medium frying pan or crêpe pan](#) over a medium heat and carefully wipe it with some oiled kitchen paper.
- STEP 4** When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go.
- STEP 5** Serve with lemon wedges and caster sugar, or your favourite filling.

