



The Larder Presents:

Pancakes

YOU WILL NEED:

INGREDIENTS:

- 110g plain flour (1&half cups)
- pinch salt (optional)
- 2 large eggs
- 200ml milk + 75ml water mixed
- 50g butter (1/4 block)

YOU WILL NEED:

EQUIPMENT:

- 1 bowl
- Spoon
- Sieve
- Whisk
- Spatula
- Ladle
- Frying pan

We would love to see your pancake faces! Show us if you managed to flip your pancake! Please share your pictures with us:



Facebook: @thelarderlancashire
Twitter: @larderlancs
Instagram: larder_lancs



Pancake Day!

METHOD:

REMEMBER:

Always **wash your hands** thoroughly before touching and preparing ingredients.

1. Sieve the flour & add the salt
2. Make a well in the middle of the flour in the bowl & crack in the eggs
3. Mix & then start to slowly mix in the milk & water
4. Mix well, you're looking for a fairly thin, runny mixture, add a little more milk if lumpy
5. Melt the butter & add 2 tablespoons to the batter, mix well one more time (the batter can be made a couple of hours ahead & left to stand, just give it a whisk up again before cooking)
6. Heat a non-stick flat/frying pan on medium heat, add a teaspoon of the melted butter & when it sizzles
7. Drop in a ladle spoon full of batter & make sure the batter reaches the edges of the pan, gently move it with the back of the ladle if it needs a little help.
8. After a minute you'll see the batter start to go 'frilly' around the edges, carefully push a non-metal spatula under the pancake & flip it.

It will take a little less time to cook on the second side - at this point you can toss your pancake over again letting it cook for just a few more seconds - a no fail way to toss your pancakes!

As each pancake is made - stack on a warm plate & cover with a large pan lid or circle of foil to keep warm.

Your batter should make around 10 thin pancakes, enough for 3/4 people but it's easy to double the recipe if you want more.

Serve traditionally with wedges of lemon & sugar, defrosted frozen berries or if you really don't have a sweet tooth, fry up some onion, mushrooms, seasoning & a little cream for a savoury dish.

Enjoy & happy pancake day!