

How to make pancakes

Ingredients

- 200g/7oz plain flour
- 350-400ml/12-14fl oz milk, or ½ milk ½ water for a lighter pancake
- 2 large eggs, lightly whisked
- 1 tbsp vegetable oil
- Pinch salt
- Vegetable oil for frying

Preparation method

1. Put the flour into a large bowl, make a well in the centre and pour in the milk and eggs. Give the liquid mixture a quick whisk before incorporating the flour. Continue to whisk until you have a smooth batter.
2. Now add 1 tbsp vegetable oil and whisk thoroughly.
3. Take a crêpe pan, or large frying pan, dip some kitchen roll in the oil and carefully wipe the inside of the pan. Heat the pan over a medium heat for a minute.
4. Add just under a ladleful of batter to the pan and immediately start swirling it round the pan to get a nice even layer.
5. Cook the pancake for approximately 30-40 seconds. Use a palette knife to lift the pancake carefully to look at the underside to check it is golden-brown before turning over. Cook the other side for approx 30-40 seconds and transfer to a serving plate.



less than 30 mins

preparation time

less than 10 mins

cooking time

Serves 4

By William Leigh

This is the simple, straight-forward, everyday pancake recipe, great for sweet or savoury pancakes.

Top recipe tip

The pancakes can be eaten straight away, or frozen after cooling - stack and wrap them in twos.

You can use this batter to make sweet or savoury pancakes. For sweet pancakes you can add a desert spoon of caster sugar and the zest of an orange, this will give the pancakes a great flavour.

For savoury pancakes you can add some finely chopped herbs such as dill and parsley, or perhaps some grated Parmesan cheese.