

## Pancakes

⌘ Fluffy pancakes make a great variation for breakfast ⌘

### Ingredients:

- 2/3 Cup Plain Flour
- 1/3 Cup Self Raising Flour
- 1 Cup Milk
- 1 Egg
- 1 Tablespoon Sugar
  
- Butter for the pan

### Method:

- Whisk flours and sugars together in mixing bowl
- Make a “well” in flour and crack egg into the well
- Whisk the egg into the mix flours
- Slowly combine milk while whisking, until mixture is completely mixed into batter
- Put butter non-stick frypan, on medium heat
- Cook on one side until bubbles fully form on top of pancake and pancake almost starts to dry at the edges, then flip and finish cooking.
- Serve with anything that takes your fancy – I like honey or maple syrup

### Notes

You might need more butter every couple of pancakes to keep pan nice

Serves 2, multiply the quantities for appropriate number of people

**Previous recipes:** Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding, Chicken and Mushroom Pasta, Quiche, Spring Rolls, Satay Chicken. If you've missed any, let me know and I can get you a new copy.

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