

# American Pancakes

**Makes 4**

**Hands-on Time 7 minutes**

**Cooking Time 10 minutes**

## Ingredients

- 20g unsalted butter
- 150g self-raising flour
- 1 1/4 tbsp caster sugar
- 1/4 tsp fine salt
- 1 large egg
- 175ml full-fat milk

## Equipment

- Small microwaveable bowl
- Microwave
- Measuring jug
- Small whisk or fork
- Medium frying pan
- Spatula
- Kitchen paper

## Method

### 1. Melt the Butter

- Melt the butter in a microwaveable bowl in 20-second bursts on a low setting.

### 2. Prepare the Batter

- In a measuring jug, combine flour, sugar, and salt.
- Add the egg and milk, whisking until smooth. Stir in the melted butter.

### 3. Cook the Pancakes

- Heat a frying pan over medium-low heat for 5 minutes.
- Pour two portions of batter into the pan to make two pancakes. Spread slightly with a spatula if needed.
- Cook for 1-2 minutes until bubbles form and the tops lose their wet appearance. Flip and cook for another 1-2 minutes until golden brown.
- Transfer to kitchen paper and repeat with the remaining batter.

Enjoy!