

English Pancakes

Makes 4-6

Hands-on Time 7 minutes

Cooking Time 24 minutes

Ingredients

- 15g unsalted butter (plus extra for frying)
- 85g plain flour
- 1/8 tsp fine salt
- 1 large egg
- 150ml full-fat milk
- 40ml water

Equipment

- Small microwaveable bowl
- Microwave
- Measuring jug
- Small whisk or fork
- Medium frying pan
- Off-set spatula
- Kitchen paper

Method

1. Melt the Butter

- Melt 15g butter in a microwaveable bowl in 20-second bursts on a low setting.

2. Prepare the Batter

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

3. Cook the Pancakes

- Heat a frying pan over medium heat for 5 minutes.
- Add a small knob of butter to the pan, swirling to coat the bottom.
- Pour enough batter into the pan to nearly coat the base. Swirl the pan to spread the batter evenly.
- Cook for 2 minutes until the edges lift and the surface looks spongy. Flip and cook for another 1-2 minutes.
- Transfer to kitchen paper and repeat with the remaining batter.

Enjoy!