

Super Fluffy

Pancakes

Ingredients:

- makes 8 pancakes -

- 2 cups plain flour
- 3 Tbsp baking powder
 - 2 large eggs
 - 1 cup sugar
- 1/4 cup melted butter
 - 3/4 cup milk
 - 1 pinch of Salt
- Vegetable Oil / Butter

Method:

- prep: 10 min / cook: 15 min -

- In a large bowl, mix together your dry ingredients.
- Make a well in the centre, then add the eggs, milk and butter.
- Whisk for about 5 minutes, then let it rest for another 5 minutes while your pan heats up.
- Heat a little bit of Vegetable oil or butter in a medium sized pan on medium heat.
- Pour about 1 ladle full of the batter into the pan, then bake on low heat until golden brown. About 3-5 minutes.
- Flip the pancake and bake for another 3-5 minutes until browned.
- Serve hot with sugar, cinnamon, butter or jam etc.
- Store covered in the fridge for max. 2 days.