

Pancakes

Ingredients

2 cups of plain flour

¼ cup of sugar

2 eggs

Approx. ½ pint of milk

½ teaspoonful of bicarbonate of soda

Pinch of salt

1 level teaspoonful of cream of tartar – (to be added nearer the end of the mixing)

Method

Sieve all of the above dry ingredients (except the cream of tartar) into a bowl, and make a well in the centre.

Whisk the 2 eggs and a wee drop of the milk in a mug.

Gradually add the egg/milk mixture into the dry ingredients, mixing well to make sure there are no lumps. Mix more milk in gradually until you have a thick dropping consistency.

Lastly mix the level teaspoonful of cream of tartar to the pancake mixture, and then use the mixture right away.

Grease a non-stick frying pan or griddle with a little butter and heat gently. Once the pan is medium hot spoon the mixture on to form whatever size you want your pancakes. Turn the pancakes when the bubbles start to form. If they are cooking too quickly and look too brown, turn the heat down under the pan.