

Less than 1 hour

Makes 18-20 pancakes

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Ingredients

- 2 cups (500ml) cake flour, sifted
- 2 tsp (10ml) baking powder
- Pinch fine salt
- 2 eggs
- 2 cups (500ml) milk
- 1 tsp (5ml) vanilla essence
- 2 Tbsp (30ml) melted butter or canola oil + extra for frying

Method

1. Combine flour, baking powder and salt in a large bowl.
2. Whisk together eggs, milk, vanilla essence and butter or canola oil.
3. Pour wet ingredients into dry ingredients and mix well.
4. Heat oil or butter in a large pan.
5. Ladle $\frac{1}{4}$ cup (60ml) batter in the pan and swirl to coat the base.
6. Fry for 3-4 minutes, then flip and fry until golden and cooked through.
7. Place pancake on kitchen paper or between baking paper.
8. Repeat with remaining batter.

COOK'S NOTE

American pancakes, waffles, crumpets and flapjacks = Basic batter recipe as is South African pannekoek = omit 1 cup (250ml) each flour and milk
French crêpes = omit 1 cup (250ml) flour, 1 cup (250ml) milk and baking powder

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