

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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