

Less than 1 hour

Makes 10-12

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Ingredients

- 1 cup (150g) flour
- Pinch salt
- 1 cup (250ml) milk
- ½ cup (125ml) water
- 2 extra-large eggs, lightly beaten
- ¼ cup (60ml) vegetable oil, plus extra for frying

Method

1. Sift flour and salt into a large bowl.
2. Add milk, water, eggs and oil and whisk until mixture is smooth and lump-free. Leave mixture to stand for 20-30 minutes.
3. Heat 1 tsp (5ml) oil in a large nonstick or crêpe pan over medium heat.
4. Spoon ⅓ cup (80ml) batter into the pan and fry for 3-4 minutes, or until the surface bubbles.
5. Loosen the sides and flip over the pancake. Cook for a further 2-3 minutes, or until golden.
6. Slip out of the pan and keep warm. Repeat until all the batter has been used.
7. Sprinkle with your favourite topping and fold or roll as you like.

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