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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