





Tasty





Pancakes

INGREDIENTS YOU WILL NEED

- 225g Soda bread flour 
- 75g Caster sugar 
- 300mls Butter milk 
- 1 egg 



EQUIPMENT YOU WILL NEED

- Scales 
- Bowl 
- Measuring Jug 
- Fork 
- Wooden Spoon 
- Frying pan 
- Kitchen paper 
- Spatula 
- Cooling rack 

Method

1. Put the soda bread flour and caster sugar into the bowl and mix.
2. Crack an egg into the measuring jug.
3. Beat the egg with a fork.
4. Add the buttermilk to the measuring jug.
5. Mix the egg and buttermilk together.
6. Pour the egg and buttermilk mixture into the bowl.
7. Mix the contents of the bowl together until combined.
8. Put the pan on the hob and turn the ring on.
9. Put a little oil on the kitchen paper.
10. Rub the kitchen paper over the surface of the pan.
11. Carefully pour out three small blobs of batter onto the pan.
12. Watch for bubbles on top.
13. Turn the pancakes using the spatula.
14. When the edges turn brown lift the pancakes onto the cooling rack.
15. Repeat steps 11 - 14 until all the batter is used.

Enjoy your pancakes with your favourite topping.

