



How to read a recipe

The title of the recipe tells you what you are making

Easy Pancakes

Prep: 10 Mins

Cook: 20 Mins

Makes: 12

Cook indicates the length of time it will take you to cook the recipe after you have prepped it. You will need to add together the time it take to prep and time to cook to get a total time from start to eating.

Prep indicates how long it will take to prepare the dish before cooking it

Ingredients

- 100g plain flour
- 2 large eggs
- 300ml milk
- 1 tbsp sunflower or vegetable oil, plus a little extra for frying
- lemon wedges to serve (optional)
- caster sugar to serve (optional)

The ingredients list tells you all the foods you'll need to make your dish. Write them down on a shopping list so you don't forget anything

Method

- STEP 1 Put 100g plain flour, 2 large eggs, 300ml milk, 1 tbsp sunflower or vegetable oil and a pinch of salt into a bowl or large jug, then [whisk](#) to a smooth batter.
- STEP 2 Set aside for 30 mins to rest if you have time or start cooking straight away.
- STEP 3 Set a [medium frying pan or crêpe pan](#) over a medium heat and carefully wipe it with some oiled kitchen paper.
- STEP 4 When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go.
- STEP 5 Serve with lemon wedges and caster sugar, or your favourite filling. *Once cold, you can layer the pancakes between baking parchment, then wrap in cling film and freeze for up to 2 months.*

The number of serves is usually written under the title. This tells you how much food you have to eat when you have finished

The method is the step by step guide to making your dish. Read this carefully and fully before you start