



Pancakes With Honey

Overview

Servings: 4

Ingredients

Batter:

240g Flour
1 Sachet Baking Powder - 15g
40g Sugar
1 Teaspoon Salt
60ml Vegetable Oil
2 Eggs - Whisked
400ml Milk

In Addition:

1 Teaspoon Clarified Butter
4 Teaspoons Honey
Redcurrants For Garnishing

Methods

1. Sieve the flour into a bowl. Mix with the baking powder, sugar and salt. Add the oil, eggs and milk and beat everything into a smooth batter with a hand mixer.
2. Place in the refrigerator for 15-20 minutes.
3. Grease a frying pan with 1 teaspoon clarified butter and heat for approx. 2 minutes at setting 7. When the oil is hot enough, turn down to setting 3. Add approx. 85ml of the batter (1 large ladle) and allow to spread out evenly in the pan. Cook the pancake golden on each side for approx. 60-80 seconds. Do the same with the remaining 7 pancakes.
4. Serve the pancakes with honey and redcurrants.