**Pancakes**



**Ingredients;**

* 150g plain flour
* 300ml semi skimmed milk
* 2 medium eggs
* 1½ tbsp olive oil

**Method;**

1. Sift the flour into a large bowl and make a well in the centre.
2. Crack the eggs into the well and whisk, drawing in the flour from the sides of the bowl.
3. Gradually add the milk and continue whisking, until you have a smooth batter.
4. Leave to stand for 30 mins.
5. Brush a 20cm frying pan with a little oil and warm on the hob, over medium heat.
6. Add a tbsp of the batter to the pan, tipping gently until it coats the base in a thin layer.
7. Cook for 1-2 mins, or until golden, then carefully flip the pancake over and cook the underside for 1 min more.