

# PERFECT PANCAKES



## INGREDIENTS

### PANCAKES:

- 25g unsalted Anchor butter, softened (plus extra for frying)
- 120g plain flour
- 2 medium eggs
- 200ml of milk
- 100ml of water

### TO SERVE:

- Lemon wedges
- Caster sugar



PREP: 30 mins  
COOK: 10 mins



SERVES: 8 pancakes

## METHOD

### PANCAKES:

- Sift the flour into a large bowl and then add the eggs, milk and water.
- Whisk the mixture well until smooth. There should be no lumps and the batter should be the consistency of single cream.
- Set the batter aside for 30 mins, then whisk in the melted Anchor butter.
- Heat a frying pan until hot, then add a small knob of Anchor butter.
- Add a ladle of pancake batter and swirl it around the pan so it spreads and covers the base evenly.
- Cook for one minute until the bottom of the pancake is lightly browned and the edges are beginning to lift away.
- If you're feeling confident, turn over the pancake by carefully flipping it in the air! Alternatively, to ensure your pancakes don't end up on the ceiling or floor, use a plastic spatula to turn it over.
- Slide the pancake onto a plate and cover with greaseproof paper or kitchen roll. Repeat the steps with the remaining batter.

### TO SERVE:

- To serve, top with lemon juice and caster sugar. An old favourite that can't be beaten!

