



Easy pancake

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)

Method

1. Put the flour, eggs, milk and a pinch of salt into a bowl or large jug, then whisk to a smooth batter. Set aside for 30 mins to rest if you have time, or start cooking straight away.
2. Set a medium frying pan or crêpe pan over a medium heat and carefully wipe it with some oiled kitchen paper. When hot, cook your pancakes (see Step 3, above) for 1 min on each side until golden, keeping them warm in a low oven as you go.
3. Serve with lemon wedges and 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.



Pancakes with bacon, banana & maple syrup

Ingredients

- 140g self-raising flour
- *8 rashers smoked streaky bacon (or pancetta strips)*
- 1 tsp [baking powder](#)
- 2 tbsp light soft brown sugar
- 2 ripe [bananas](#), 1 mashed, 1 thinly sliced
- 2 large eggs
- 25g butter, melted, plus a little extra
- 125ml milk
- maple syrup

Method

1. Heat the grill to high. Arrange the bacon on a baking tray lined with foil. Cook for 5-7 mins until crisp, then turn off the grill but leave the tray inside to keep warm. In a bowl, mix the flour, baking powder and sugar with a pinch of salt. Make a well in the centre and add the mashed banana, eggs, butter and milk. Whisk to a smooth batter without any flour lumps.
2. Heat a little butter in a large frying pan. Once sizzling, ladle in small dollops of the pancake batter, leaving a little space between each, as they will spread out. Put 2 or 3 slices of banana onto the surface of each pancake and cook for 2 mins over a medium heat. When you see bubbles appear between the banana slices, flip the pancakes over and cook for 1 min more, until puffed up and golden. Transfer to a plate and keep warm with the bacon while you cook the rest. Serve the pancakes with the crispy bacon and a drizzle of maple syrup.



Cinnamon pancakes with compote & maple syrup

Ingredients

- 140g self-raising flour
- 1 tsp ground [cinnamon](#)
- 3 tbsp muscovado sugar or brown sugar
- 1 large [egg](#)
- 300ml milk
- 1 tsp [vanilla extract](#)
- 2 tbsp melted butter , plus extra for frying
- ½ quantity [apple](#) , pear & cherry compote, to serve (see 'Goes well with')

Method

1. First make the Apple, pear & cherry compote (see 'Goes well with'). You'll need half the compote for this recipe.
2. In a large bowl, whisk together the flour, cinnamon, sugar and ½ tsp salt. In a jug, whisk the egg, milk, vanilla and melted butter. Make a well in the dry ingredients and pour in the milk mixture gradually, whisking as you go to make a smooth batter. Ideally, let the mixture stand for 1 hr (or even overnight, covered in the fridge), although you can cook with it straight away.
3. Heat a non-stick frying pan over a medium-high heat. Melt a knob of butter, then drop in tbsps of the mixture to make pancakes about 10cm across. Cook for 2-3 mins until bubbles appear on the surface, then flip over and cook for 1 min more. Keep each batch warm while you use up the rest of the batter. Stack up the pancakes and serve with hot or cold compote, maple syrup and yogurt.