

PROPER BRITISH PANCAKES

(adapted from bbcgoodfood.com)

1 cup flour

2 eggs

1 cup milk

1 Tbsp. canola oil

pinch salt

Put the flour and a pinch of salt into a large mixing bowl and make a well in the center. Crack the eggs into the middle, then pour in about 1/4 cup of the milk and the oil. Start whisking from the center, gradually drawing the flour into the eggs, milk and oil. Once all the flour is incorporated, beat until you have a smooth, thick paste. Add a little more milk if it is too stiff to beat.

Finishing the batter: Add a good splash of milk and whisk to loosen the thick batter. While still whisking, pour in a steady stream of the remaining milk. Continue pouring and whisking until you have a batter that is the consistency of cream. Traditionally, people would say to now leave the batter for 30 minutes for all the starch in the flour to swell, but there's no need.

Heat a non-stick pan over medium-high heat. Ladle some batter into the pan, tilting the pan to move the mixture around for a thin and even layer. Quickly pour any excess batter back into the bowl, return the pan to the heat, then leave to cook, undisturbed for about 30 seconds. If the pan is the right temperature, the pancake should turn golden underneath after about 30 seconds and will be ready to turn.

Repeat with remaining batter. Store the cooked pancakes on a plate underneath a piece of foil.

Serve pancakes with butter, lemon juice and granulated sugar. I like to then roll my pancake up and eat it with my fingers.

Serves 3.

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