



SKYE BLUE

Kitchens

PANCAKES

What you need:

- 1 cup of Baking Bag mix (125g) ****
- 1 tsp baking powder
- 1 egg
- 1 cup milk (note 1)****
- 5 mls rice bran oil or similar
- 1 tsp vanilla essence



To Make:

Measure the dry ingredients into a bowl. Next add the egg, oil, milk and vanilla essence to the bowl. Whisk together with electric beaters until you have a smooth batter.

Heat a frying pan over a medium heat. Brush lightly with oil.

Pour even size amounts of the batter into the pan (about 2 to 3 at a time). Cook for 1-2 minutes or until bubbles start to appear on the surface, flip over and continue to cook for about a minute.

Keep warm in a clean tea towel.

Note:

1. For dairy free use non dairy milk of choice

Tip: Replace the vanilla essence with grated rind of 1 lemon and drop a few blueberries onto each pancake after you have poured the batter into the pan.

These pancakes freeze exceptionally well.

Makes about 8 average size pancakes.

**** You must use the same size cup measure for the baking bag mix and milk.

Adapted from Jamie Oliver's recipe