**Sally’s Drawer**

**Pancakes**

**Ingredients**

**3 large free-range eggs**

**125g plain flour or 50g of plain flour and 75g of wholemeal flour**

**250 ml milk**

**Unsalted butter. Use enough each time to coat the pan surface lightly. Alternatively, use olive oil or coconut oil.**

**Method**

**1. Crack the eggs into a blender. Then add the flour, milk and 1 pinch of sea salt. Blitz until smooth.**

**2. Pour into a bowl and leave to stand for 15 minutes.**

**3. Melt the butter (or a drizzle of oil) in a large non-stick frying pan on a medium heat. Then tilt the pan so the butter coats the surface.**

**4. Pour in 1 ladle of batter and tilt again, so that the batter spreads all over the base. Then cook for 1 to 2 minutes or until it starts to come away from the sides.**

**5. Once golden underneath, flip the pancake over and cook for an additional minute or until cooked through.**

**6. Serve straight away with your favourite topping.**

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