

Buttermilk Pancakes

Ingredients

- 150g plain flour
- 2 tsp baking powder
- ½ tsp bread soda
- 35g caster sugar
- 2 eggs
- 125ml buttermilk
- Sunflower oil, for frying

Equipment

- Large mixing bowl
- Smaller bowl
- Whisk
- Measuring jug
- Teaspoon
- Large frying pan
- Plate
- Tin foil

Prep. time 15 mins

Cook time 5 mins (per pancake)

Hob temperature Medium-high heat

Makes approx. 10 small pancakes

Method

1. Put the flour, baking powder and bread soda into the large mixing bowl. Add the sugar, mix and make a well in the centre.
2. Crack the eggs into another bowl and whisk them slightly. Add the buttermilk to the bowl. Pour the wet ingredients into the well of dry ingredients and gradually whisk in. The batter is ready to use now, or it can rest in the fridge for an hour or so.
3. **You may need an adult to help you to cook the pancakes.** Heat a large frying pan over a medium heat and oil it lightly. Drop large spoonfuls of the batter into the hot pan, leaving spaces between them. Cook for 1-2 minutes or until bubbles appear on the surface, then use a fish slice to turn them over and cook on the other side, until golden brown. If you want to keep them warm, put them on a plate covered in tinfoil in a low oven (150 degrees) while you cook the remaining pancakes.