

Scotch or mini pancakes

Ingredients

- 100g self-raising flour
- ½ teaspoon baking powder
- 1 teaspoon caster sugar
- 1 egg
- 125ml milk
- 50g fruit such as raspberries
- or blueberries
- 1 tablespoon oil



Method

- 1. Put the flour, sugar and baking powder into a bowl.
- 2. Gradually whisk in the milk, little by little, until the mixture is smooth and all the milk has been added.
- 3. Brush a little oil over the base of the frying pan. Heat for 1-2 minutes, then add large spoonfuls of the pancake mixture to the pan, leaving space between each spoonful so they don't join up to make one big pancake.
- 4. Cook the pancakes for about 1 minute or until bubbles appear on the top and the underneath is lightly browned. Turn over with a spatula or fish slice. Cook for another minute until the underneath is lightly browned. Lift onto a plate.
- 5. Continue making pancakes until all the mixture is used up.