

# Pancakes

## Ingredients

- 1 cup self-raising flour
- 2 tablespoons caster sugar
- 1 egg
- 100ml milk
- 100mls cold water\_
- $\frac{1}{2}$  tbsp. butter/ margarine

## Method

1. In a large bowl, mix flour, sugar, milk, water and egg. Mix until smooth.
2. Add a little bit of hot water to loosen the mixture, if it needs to be medium mixture and not too thick.
3. Heat a lightly frying pan with butter. Scoop the batter onto the frying pan.
4. **Wait for the bubbles and then flip over and leave for a few seconds, then flip it over again!!!** Brown on both sides.
5. Add desired toppings.