



# American Pancakes

Best Western Appleby Park Hotel,  
Tamworth

## Ingredients:

135g plain flour  
1 tsp baking powder  
½ tsp salt  
2 tbsp caster sugar  
130ml milk  
1 large egg (lightly beaten)  
2 tbsp melted butter

## Method:

1. Sift the flour, baking powder, salt and caster sugar into a large bowl
2. In a separate bowl or jug, lightly whisk together the milk and egg, then whisk in the melted butter
3. Pour the milk mixture into the flour mixture and, using a fork, beat until you have a smooth batter. Any lumps will soon disappear with a little mixing. Let the batter stand for a few minutes.
4. Heat a non-stick frying pan over a medium heat and add a knob of butter
5. When it's melted, add a ladle of batter. It will seem very thick but this is how it should be.
6. Wait until the top of the pancake begins to bubble, then turn it over and cook until both sides are golden brown and the pancake has risen
7. Serve with real maple syrup and extra butter if you like!

