

Pancakes ala Dolores

3 cups self-raising flour

2 eggs

Pinch of salt

Approximately 2 cups milk (to make a thick batter)

50gms butter (for cooking)

Any condiments you like and have at hand (bananas, berries, ice-cream, maple syrup, sugar mixed with vanilla essence etc.)

Sift flour and salt into a large bowl, and make a well in the middle. Break eggs into well and scramble these with a fork. Add one cup milk into the well and start bringing the flour into the milk by mixing with a fork. Keep slowly pouring more milk until you have a thick batter (milk quantities may vary depending on how thin or thick you like your pancakes). Mix well with a wooden spoon until there are no lumps.

Melt small amount of butter into an electric or conventional large frypan. Pour small amount of mixture into one section of the pan until you have the desired sized-pancake. Continue around the pan until you have poured as many pancakes as fit into the pan (with an inch or two between them so you can lift them out). When they are golden on one side, and bubbles have formed on the top, flip them over. Place cooked pancakes into covered dish and continue with remaining batter. Makes around 12 large pancakes.

Serve with desired toppings.

www.tribaltomato.com