

Scotch Pancakes Recipe

Ingredients

- 225g self-rising flour
- Pinch of salt
- 50g caster sugar
- 2 medium eggs
- Milk - to make up 300ml with the eggs.



Method

- 1) Lightly grease a frying pan and heat on medium.
- 2) Sift the flour, salt, and sugar together in a bowl.
- 3) Beat eggs and milk together.
- 4) Slowly pour eggs and milk into the flour and beat together until you have a smooth, creamy batter.
- 5) Drop table spoons of batter into the pan and smooth with back of the spoon.
- 6) Cook until bubbles start to appear on the surface, this will take 3 to 4 minutes.
- 7) Flip the pancakes until golden.
- 8) Serve with your preferred topping and enjoy!