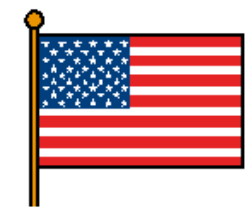
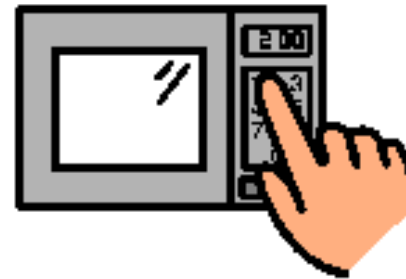
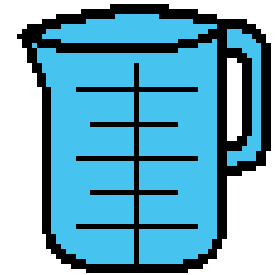
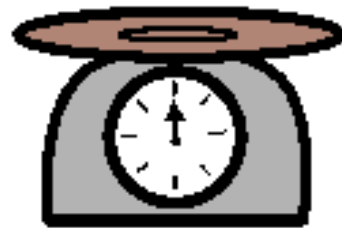
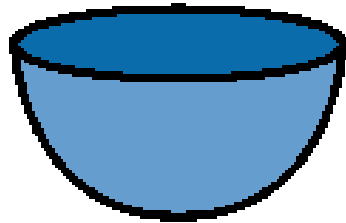


# Nigella's American Pancakes



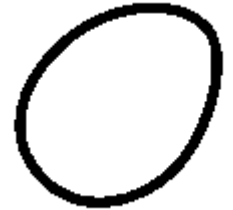


# Equipment





# Ingredients





# American Pancakes

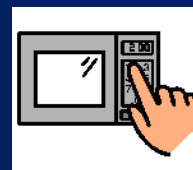
1. Weigh out 225g of plain flour into a bowl.



Then add 2  $\frac{1}{2}$  teaspoons of baking powder, a pinch of salt and a teaspoon of sugar.



2. Weigh out 30g of butter and melt in the microwave for 30 seconds.



3. Measure 300ml of milk into a jug.

4. Crack 2 eggs into the jug.



5. Add the cooled melted butter to the milk and eggs and beat together with a fork.



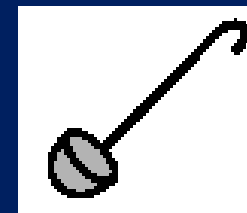


## American Pancakes

6. Melt a little butter in a frying pan.



7. Pour 1 ladle full of pancake mixture into the frying pan.



8. Cook for a few minutes on one side until you can see bubbles on the top then flip the pancake over and cook the other side.

9. Now repeat steps 6 to 8 until all of the mixture has gone.

Enjoy!