



Mini pancakes



Method

1. Put the flour into the mixing bowl. Make a well in the centre and add the egg and about half of the milk. Using a whisk or wooden spoon mix to a smooth, thick batter. You may need to add a little more milk if the batter is too thick to mix.
2. When the batter is smooth, gradually stir in the rest of the milk until it is well combined.
3. Add a small amount of oil to the frying pan, just enough to give a non-stick layer to the surface of the pan.
4. Heat the frying pan on high until the oil begins to smoke, then turn down the heat to medium.
5. Using a 15ml spoon, pour the batter onto the surface of the pan. This should make pancakes about 3cm in diameter.
6. Leave each pancake for about 30 seconds. Bubbles will appear on the surface and the mixture will start to set. Flip each pancake over using a palette knife or fish slice and leave for another 30 seconds.
7. Transfer each pancake to a wire rack or some kitchen towel on a plate.
8. Top each pancake 1 x 5ml spoon mascarpone and 2 or 3 raspberries or blueberries.

Ingredients:

Makes about 60 bite-sized servings

150g self-raising flour

1 egg

250ml semi-skimmed milk

Oil for greasing

Topping

200ml light mascarpone

150g raspberries or blueberries

Equipment:

Weighing scales

Mixing bowl

Measuring jug

Wooden spoon or whisk

15ml spoon

Table knife

Measuring spoons

Frying pan

Palette knife or fish slice

Kitchen towel

Wire rack or plate

Vocabulary

Well - a hollow in the centre of the flour for the egg to go in.

Batter - the flour and milk mixture.

Challenge

How could you make these pancakes savoury instead of sweet?