PANCAKES

Donna Hay’s Buttermilk pancakes

Ingredients
2 cups self-raising flour
1 teaspoon baking powder
1/3 cup caster sugar
1 egg
1 3/4 cups buttermilk
75g butter melted

1. Sift the flour and baking powder into a large bowl. Add the sugar and mix.
2. Whisk together the egg, buttermilk and butter until combined. Add to the flour and sugar mixture and whisk until smooth.
3. Heat a non-stick frying pan over medium–low heat. Pour the mixture into the pan and cook until bubbles appear on the surface. Turn the pancake and cook for 1 minute or until that side is puffed and golden. Repeat with the remaining pancake mixture.

Gluten Free
1 cup gluten free S.R. flour
½ teaspoon bicarb soda
¾ cup buttermilk
1 egg lightly beaten
2 teaspoons rice bran oil or cooking oil spray

Dairy Free
¾ cup S.R. flour
¼ cup wholemeal S.R. flour
½ teaspoon bicarb soda
¾ cup rice milk or almond milk
1 egg lightly beaten
2 teaspoons rice bran oil
or cooking oil spray

Follow basic pikelet method