

Scotch Pancakes



Ingredients

200g plain flour
1 tbsp baking powder
pinch of salt
1 tbsp caster sugar
1 tsp ground cinnamon
1 large egg
300ml milk
vegetable oil, to fry

Method

STEP 1

Add the dry ingredients to a mixing bowl. Beat the egg and milk into the mixture with a handheld or electric whisk. Heat a non-stick frying pan over a medium heat and add some oil.

STEP 2

Spoon in a small ladleful of batter to make a pancake about 10cm across. Fry for about 1 min until the edges of the pancake are firm and bubbles have started to appear on the surface. Turn over and fry for another 30 secs till golden on both sides. Serve with your favourite toppings.