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**Recipe:**  
Pancakes

**Ingredients:**

25 g of flour  
1/2 x teaspoon of sugar  
1 x pinch of salt  
1 x egg  
150 ml of milk  
1/2 x tablespoon of oil (e.g.sunflower).



**Difficulty:**



**General description and procedure:**

- In a bowl, pour the flour, add salt and sugar, and mix well. Create a well in the middle, where you crack the egg. Pour approximately 1/3 of the milk and the oil into the well.
- Start mixing the ingredients in the well with a hand whisk or a mixer while gradually incorporating the flour from around the well. Mix until you obtain a smooth and thick mixture without lumps. If necessary, you can add a little more milk.
- Then, while continuously stirring, gradually pour in the remaining milk in a thin stream. When you've poured in all the milk and obtained a smooth, liquid batter, stop stirring. The batter should be thin but not too runny. If it's too runny, add a bit more flour.
- Let the prepared batter rest for 15 to 30 minutes before cooking to

allow the starch granules to absorb the liquid. Before using it for baking, give it a good stir once again.