

# AMERICAN PANCAKES

🕒 40 minutes

👤 4



## INGREDIENTS:

50g butter

3 dl milk or buttermilk

2 eggs

(30g sugar) you can also make delicious pancakes without any sugar

200 g all-purpose flour or spelt flour

1 tablespoon baking powder

½ teaspoon salt

(bananas, blueberries,...)

1. Melt the butter in a pan.
2. In a large bowl combine flour, baking powder, salt (and sugar). In a separate bowl or jug, lightly whisk together the milk and egg, then whisk in the melted butter.
3. Pour the milk mixture into the flour mixture and mix until it's smooth. Let the batter stand for a few minutes.
4. Heat a non-stick frying pan over medium heat and add some butter/ oil. When it's hot, add a ladle of batter. If you want you can add some slices of banana or blueberries. Wait until the top of the pancake begins to bubble, then turn it over and cook until both sides are golden brown and the pancake has risen to about 1cm thick.
5. Repeat until all the batter is used up.
6. Serve with real maple syrup.