



Community **Chef**
brian mcdermott

Community Chef Pancakes

Enjoy this simple little recipes and have fun !

Chef : Brian Mc Dermott

	Recipe	Method
200g	Plain Flour with pinch salt	Sieve flour into bowl, add sugar and make a well in centre.
2	Eggs	Beat egg and milk together and gradually add to bowl
425ml	Milk	Whisk together to form a batter consistency
25g	Donegal Rapeseed Oil / Butter	Add Donegal Rapeseed Oil or melted butter
15g	Sugar	Transfer to pouring jug
1	Fresh Lemon	Heat pan on medium heat, drizzle with oil and dry off with paper towel.
Jar	Honey	Add mixture into centre of pan and allow flow outwards
	Donegal Rapeseed Oil for frying	Cook until light brown and turn over. Drizzle with Honey and squeeze of fresh lemon Serve hot !
		Equipment: Bowl Jug Whisk Weighing Scales Frying Pan