

Community Chef Pancakes

Enjoy this simple little recipe and have fun!!!

Ingredients

- 200g Plain Flour with Pinch Salt
- 2 Eggs
- 425ml Milk
- 25g Donegal Rapeseed Oil
- 15g Sugar
- 1 Fresh Lemon
- Jar Honey
- Donegal Rapeseed Oil for Frying

Method

Sieve the flour into bowl, add sugar and make a well in the centre.

Beat egg and milk together and gradually add to the bowl.

Whisk together to form a batter consistency.

Add Donegal Rapeseed Oil. Transfer to a pouring jug.

Heat pan on medium heat, drizzle with oil and dry off with a paper towel.

Add mixture into the centre of the pan and allow to flow outwards.

Cook until light brown and turn over.

Drizzle with hone and squeeze of fresh lemon.

Serve hot and enjoy!!!!

