Pancakes

200g Plain flour

600ml Milk/water

2 Eggs

Sunflower/Vegetable oil

Sugar

Currants

Lemon/lemon juice

Maple syrup

1. Sift the flour
2. Crack eggs, beat
3. Add eggs to flour, gradually beat in
4. Pour ½ the milk/water into bowl
5. Beat well
6. Add remainder of milk/water, beat
7. Heat oil in frying pan
8. When hot pour batter in
9. Add currants if desired
10. Cook pancake for 1 min each side, until golden
11. Serve with lemon/sugar/syrup