



Pancake Recipe



Ingredients

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|---------|------------------------------|
| 110g | Barkat All Purpose Flour Mix |
| 1 | Egg |
| 250ml | Milk |
| 1tsp | Vegetable Oil |
| 1 pinch | Salt |

Method

1. Add flour mix into a bowl and make a well in the centre.
2. Add the egg in the centre adding half the milk to the egg, gradually drawing in the flour.
3. Add oil to the mix and beat well with a hand held electric whisk, whisk in the remainder of the milk, cover and leave to stand for 30 minutes before using.
4. Heat a frying pan and drop a small knob of butter and a small amount of oil, add a large spoon of mixture into the pan and roll the pan to spread the mixture thinly.
5. Cook for about half a minute, loosen the pancake and turn on to the other side and cook for the same time.
6. The mixture should make 5/6 pancakes.

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