

FLUFFY PANCAKES

(Makes 4-6 depending on the size you do)

100g Self Raising Flour or Nut Flour

1 Tsp Baking powder

2 Tbsp Sweetener

2 Medium Eggs

12g Melted Light Butter and 2g for each pancake

100ml Semi Skimmed Milk

Throw the flour, baking powder and sweetener into a bowl and create a little well.

Crack the eggs in to well as well as adding the melted butter and milk.

Stir until your batter is thick and batter-like, it's ready then!

Move on to heating the pan at a medium heat and wait until it is hot.

Drop the butter and place a small amount of batter from the ladle to the pan, the thickness should create a pancake like shape.

Wait until there are little air holes appearing the side you can see and gently flip the pancake over.

Cook to your liking and serve with whatever you like.

