

0.1 Pancakes

↔ 220 g *Flour* Sift the flour into a large mixing bowl, ensuring it gets well aired, and mix
↔ 4 *Whole Eggs* in the salt, along with any dry spices. Make a well in the centre, and crack
↔ *A pinch of Salt* in the four eggs. Whisk them with a fork, and then using a wooden spoon,
incorporate the flour from the edges of the well, until all of the flour is mixed
into the eggs, and a paste is formed. It does not yet need to be smooth.

Modification *You can add any dry spices, such as cinnamon, nutmeg or cardamom here.*

↔ 400 mL *Milk* Mix the milk and water in a jug, and then add the liquid to the pancake
↔ 150 mL *Water* mixture slowly, mixing it as it is poured.

Whisk the mixture until the lumps are gone.

↔ 50 g *Butter* Melt the butter in a saucepan, and pour around half of it into the pancake
mixture, while whisking it quickly.

Put a little butter in a frying pan, and pre-heat until the butter begins to
bubble. Add a ladle of the pancake mixture, and swirl the pan around to
spread it. Once the pancake detaches from the pan, flip it, and fry it on
the other side. Once the pancake is done, remove it from the pan, and add
a little butter back to the pan. Repeat the process until there is no more
pancake mixture, making sure to stir the pancake mixture between each
pancake, so that it does not settle out at all. After the first few pancakes,
you should become aware of the exact quantity of pancake batter necessary
for your particular pan.

Pancakes are a really versatile food, and work great as both sweet puddings, and savoury snacks. They are very simple to make, but the frying can take time. Personally, I have found that the amount of time it takes for a pancake to become ready to be flipped, is slightly longer than the time it takes to eat a pancake.