

Lemon Pancakes

(Makes 15)

Ingredients:

Rind of half a small washed lemon
100gm self raising flour
25g caster sugar
1 medium egg
125ml milk
Butter for greasing

Method:

1. Grate the lemon rind.
2. Sift the flour into a mixing bowl. Add the sugar and lemon rind. Put a damp cloth under the mixing bowl to stop it moving.
3. Make a hole in the centre of the flour with your finger and add the egg.
4. Use a small whisk or wooden spoon to beat the egg and draw in the flour, a little at a time. Add a little milk and beat it into the egg and flour, until you have added all of the milk and mixed up all of the flour. You will end up with a thick batter, beat it well.
5. Put a little knob of butter onto kitchen towel and lightly grease a frying pan (or the simmer plate of a range cooker like an Aga). Put the pan on to the hob to heat.
6. When the pan is hot carefully drop a dessert spoonful of the batter into the pan (or onto the simmering plate). Make 2-3 pancakes at a time.
7. When the pancakes puff up and start to bubble, flip them over with a palette knife. Cook for about another 30 seconds until the pancakes puff further and the underside is golden.
8. When the pancakes are cooked place them in a clean tea towel to keep warm.

These are yummy served with berry jam.

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