

Raising Happy Chickens Authentic Scotch Pancake Recipe.

This recipe is enough for 12 pancakes. If you want more, just increase the ingredients accordingly – it multiplies up well.

Ingredients.

N. B. : In the USA, use the same amount of plain flour and add one teaspoon of baking powder as the raising agent.

- 200 grammes / 1½ cups self-raising flour
- 100 grammes / ¾ cup caster sugar
- 100ml / ½ cup milk (approx)
- 2 medium or large fresh eggs.

Method.

1. Set your oven to a warm (not hot) temperature. This is just to keep the pancakes warm once they're made.
2. In a large mixing bowl, sieve together the flour and sugar, then make a well in the centre of the flour and drop the eggs in. There's no need to beat them beforehand.
3. Combine the eggs and flour either with a wooden spoon or a hand whisk, starting with the flour nearest the eggs.
4. The batter at this point will become quite lumpy and dry. That's entirely normal. When it starts to become so dry that it breaks apart, add in the milk, a little a time. Don't be tempted to add it all at once, because you may not need it all.
5. Keep adding the milk until the batter becomes about as thick as a double cream, so it drops off the spoon (or whisk) but isn't anything like as runny as water. When your batter has this consistency, it's ready to use.
6. Now take your pan, lightly grease the base and place on a high heat setting.
7. Once the pan is hot, take a spoonful of batter and allow it to drop onto the griddle. Don't use too much - it will cook unevenly if you do, so the outside will be cooked but the middle will still be batter.
8. Once the batter begins to bubble, it's time to turn it over. Leave the flip side to cook for no more than a minute or two. As your griddle pan gets hotter, the pancakes will cook much more quickly so be careful not to over-cook them.
9. Once it's cooked on both sides, put it to warm in the oven while you make the rest.
10. Now all you have to do is decide how to eat them!

Enjoy!

