

Easy Peasy Pancakes

You won't believe how cheap, quick and easy this pancake recipe is. And they taste delicious!

Ingredients

- One and a half cups of self-raising flour (or plain flour with a heaped teaspoon of baking powder)
- One cup of full-cream soy milk
- A little vegetable oil to spray or drizzle

Method

1. Blend flour and soy milk until smooth, with a consistency of thick cream (the more flour, the thicker and fluffier the pancakes)
2. Spray or drizzle oil in frying pan
3. Heat frying pan on low heat for a couple of minutes
4. Pour pancake mixture as round shapes into frying pan
5. Wait for bubbles to form in mixture, then flip over with spatula so both sides of the pancake are golden brown
6. Transfer pancakes to plate
7. Serve immediately with topping of choice, such as maple syrup.

