



Wholesome breakfast

NIBBLEDISH CONTRIBUTOR

Ingredients

Wholemeal flour An Egg 1 cup of Milk 1 tsp of Salt 1 tsp of Baking Powder Olive Oil
Additions: Fruits Jams Peanut Butter/Nutella Syrup

Instructions

After countless times of trying pancake recipes, I found a brainless way of making the most delicious ones. 1. Beat the egg in large bowl, until the yolk has blend with the whites. 2.Pour in milk,salt and baking powder. 3.Some would go through the trouble of sifting the flour and baking powder, but if you are feeling lazy don't do it. Now the trick for pouring in the flour. Notice there is no quantity for the flour? The idea is to gauge the colour and texture of the mixture. Mix the flour in slowly, while beat the batter evenly. Continue pouring until the colour becomes pale yellow and the texture is not too runny or thick. If it is too thick, add more milk/water; too runny, add more flour. 4.Heat up a non-sticky pan with some olive oil. Fill 3/4 full of a soup spoon for one pancake and pour it in the middle of the pan for it to spread. The bubbles on the top should disappear before flipping it over. 5.Serve it with any of the additions above. I put tons of peanut butter and honey (: