



Scotch Pancakes with Strawberry Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

120g plain flour
2 tbsp caster sugar
1 1/4 tsp baking powder
Pinch of salt
A generous dash of ground cinnamon
2 egg yolks
3 egg whites
45g unsalted butter, melted and cooled, plus extra for frying
250ml milk

Instructions

1. Whisk the flour, 1 tbsp of sugar, baking powder, salt and cinnamon together. In a separate bowl, whisk the egg yolks, melted butter and milk together. Pour the egg mixture into the flour mixture and whisk till just combined.
2. Beat the egg whites till frothy. Add the remaining 1 tbsp of sugar and whisk till soft peaks form. Gently fold the egg whites into the batter.
3. Heat a frying pan over medium heat. Add a knob of butter and when the butter melts, pour about 2 tbsp of batter into the pan. When the edges of the pancake looks dry and bubbles form on the surface, flip the pancake over and cook till golden brown. Keep going with the rest of the batter, adding more butter to the pan if you need to.