



VERSATILE PANCAKES



HEAT LEVEL 

Craft your perfect breakfast with our Versatile Pancakes - a delicious canvas for sweet or savory toppings, offering a satisfying and customizable morning delight.

25 Mins

10 Servings

INGREDIENTS

375 ml (1½ cups) cake flour
1 ml (pinch) salt
1 extra large egg
About 500 ml (2 cups) water
45 ml (3 Tbsp) [Spur Salad & French Fry Dressing](#)
Cooking oil, for frying
Cinnamon sugar, for sprinkling

METHOD

- 1 Sift the flour and salt together
- 2 Whisk the egg, water and Spur Salad & French Fry Dressing together. Add to the dry ingredients and beat until smooth and lump free. Leave the batter to stand for about 10 minutes before using. If the batter is too thick, add a little water.
- 3 Lightly oil and heat a heavy-based frying pan, about 20 cm in diameter. Pour about 80 ml (1/3 cup) of batter into the pan to cover the base. Fry until light brown on both sides. Continue with remaining batter and set pancakes aside
- 4 Sprinkle each with cinnamon sugar and roll up. Serve with lemon juice, if preferred.

VARIATIONS

- 1 Serve with golden syrup, honey or fresh cream.
- 2 Citrus pancakes: add 10 ml (2 tsp) grated orange, lemon or lime rind and 15 ml (1 Tbsp) sugar to batter.
- 3 For a healthy option, substitute the flour with half cake flour and half wholewheat flour.
- 4 Serve pancakes with ice cream and chocolate sauce.

