

Crempog Gwen Gwen's Sweet Pancakes

10oz Self-raising Flour

6oz Sugar

2 eggs

$\frac{3}{4}$ pt milk

Pinch of salt

$\frac{1}{2}$ teaspoonful Bicarbonate of Soda

Few drops vinegar

Method

Sift flour, salt and bicarbonate of soda into a clean bowl. Break the eggs on a separate plate/saucer then add to the flour mixture. Gradually add half the milk and the vinegar, beating to form a smooth mixture. Sugar can then be introduced, then pour in the remaining milk, beating to a smooth batter.

Allow batter to stand for about 2 hours then give it a stir before using.

Brush your frying pan lightly with butter, and stand over a medium heat

When pan and butter are hot, pour in some of your batter, allowing sufficient quantity for the size of pancakes you desire.

Cook until the pancake moves freely, turn, cook until golden.

Serve with your favourite ingredient, e.g. fresh lemon juice, filled with ice-cream and fresh fruit for a lovely dessert.