Pancakes and Jam

Season: Any
Type: Snack
Difficulty: 🍳
Serves: 6

Equipment:
- Measuring cups and spoons
- Chopping boards and mats
- Knives
- Large Bowl
- Whisk
- Egg Flip/Spatula
- Plate
- Non stick frying pan
- Foil

Ingredients:
- 1 ½ cups milk
- 1 egg
- 2 tsp vanilla
- 2 cups self-raising flour
- ¼ teaspoon bicarbonate of soda
- ⅓ cup sugar
- 25g butter, melted

Method:

Whisk milk, egg and vanilla together in a jug.
Sift flour and bicarbonate of soda into a bowl.
Stir in sugar.
Make a well in centre and add milk mixture.
Whisk until just combined.
Heat a large non-stick frying pan over medium heat.
Brush pan with butter.
Using ¼ cup mixture per pancake, cook pancakes for 3 to 4 minutes or until bubbles appear on surface.
Turn and cook for 3 minutes or until cooked through.
Transfer to a plate.
Cover loosely with foil to keep warm.
Repeat with remaining mixture, brushing pan with butter between batches.
Serve.

For the jam:

CAUTION – JAM IS EXTREMELY HOT DO NOT BE TEMPTED TO TASTE OR TOUCH WITH FINGERS
Boil in a medium saucepan, 1 cup of fruit and 2 Tbsp Sugar until fruit is tender and jam thickens. – Do not overcook or it will go like toffee when it cools down.
You can test to see if its done by placing a drop of the jam into a glass of cold water and it should form a soft ball.