

The only pancake recipe you will need

You can make great pancakes with just flour, milk and eggs but by adding a little melted butter, an extra egg yolk and a little sugar you end up with a really rich, delicious batter that gives you gorgeously creamy pancakes with light crispy lacey edges. Honestly, they are so good. Lots of people will tell you to rest your batter but I have just never found this to be a.) practical or b.) necessary. If you are the kind of person who has the willpower and foresight to make your batter ahead of time, then by all means you can but I've tested it both ways and not found the difference to be worth the faff.

Ingredients

Makes 8 pancakes

110g plain flour

1 tsp caster sugar

pinch of sugar

1 egg + 1 egg yolk

2 tbsp melted butter

1/2 pint milk

extra butter for greasing the pan

Instructions

Simply mix together the flour, sugar and salt. Make a well in the centre and crack in your eggs. Add the melted butter. Add the milk and whisk well to bring it all together.

Grease a non stick frying pan (I use this one) with butter using a scrunched up bit of kitchen paper. I use a ladle to get the right amount of batter in the pan, but this is a bit of trial and error. Remember that the first pancake never turns out right – it's scientific fact, so don't stress and then just enjoy it as a chef's perk.

Cook for 30 seconds or so without touching it, then loosen the edges and flip! Cook for another 30 seconds or so until it's a lovely colour and then slide onto a plate.