BUTTERMILK PANCAKES- with sliced strawberries *Serves 4 / prep and cooking time is 20 minutes.*

Dry ingredients

1 and 1/2 cup plain flour - sifted
2 pinches bicarbonate of soda
2 teaspoons baking powder
3 teaspoons caster sugar
½ teaspoon salt

Wet ingredients

210ml buttermilk (add a squeeze of lemon juice to make buttermilk)
2 eggs
80g unsalted butter
4 drops vanilla extract

FRUIT - Slice strawberries

THE BATTER

1. Combine the dry ingredients into a large bowl.
2. Whisk together the wet ingredients into the dry mixture without overworking the batter.
3. The batter should remain lumpy; if you beat until smooth the pancakes will turn out tough.

COOKING

1. Heat the frying pan over medium heat with a little butter. Do not have pan too hot as it will burn the pancake.

2. Pour a ladle at a time, do not push down and when bubbles appear on top, flip over and cook other side for 20 seconds.
3. Serve hot with sliced strawberries and maple syrup.
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