

Fluffy pancake recipe – by *Nafula Lusimba*

Ingredients

- 1 cup baking flour
- 4 tablespoons sugar
- A pinch of salt
- 1 heaped teaspoon of baking soda
- Unsalted butter, 1 tablespoon, melted & cooled
- Milk to measure
- 2 eggs
- Half a teaspoon vanilla essence

Procedure

1. Mix the wet ingredients, butter, eggs & vanilla essence, excluding the milk for now.
2. In a bowl, sieve the dry ingredients; flour, salt & baking powder. Add the sugar after sieving.
3. Make a well in the bowl and pour in the wet ingredients minus milk and mix well. Add milk to adjust to a gravy-like consistency.

4. Mix thoroughly and ensure that there are no lumps.
5. Heat up your pan on medium heat and apply a tablespoon of oil.
6. Using a soup serving spoon, pour the batter onto the heated pan.
7. Pour the pancake batter from one point and allow the batter to spread itself.
8. Do not attempt to flip over the pancake until bubbles have formed all over the surface.
9. Flip and give it 1 to 2 minutes before moving the pancake to the plate.
10. Repeat till when the batter is finished.
11. The recipe makes a total of 5 pancakes.