



Ag Déanamh Pancóga

Máirt na hInide

125g Self Raising Flour
1 teaspoon baking powder
1 tablespoon Caster Sugar
Pinch of Salt
1 Egg
150ml Milk



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1. Sieve flour, baking powder and salt into a bowl, stir in the sugar (if using).
 2. Add the egg and beat while adding the milk. Mix until mixture becomes smooth.
 3. Heat a little butter on a pan and drop spoonfuls of batter onto pan.
 4. When mixture is puffed and bubbling on top, turn and cook on other side.
 5. Serve warm with your favourite toppings.
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