

Boston Tea Party

SUNDAY BRUNCH

Boston Pancakes

What better for a leisurely Sunday brunch than a stack of fluffy American-style pancakes? The resting part is important. It means your pancakes will rise up and be fluffy and light rather than dense and heavy. If you're super organised, you can make the batter the night before you need it, if not, there's time for cuppa. Winner!

1. Sift the flour and baking powder into a large mixing bowl or your food mixer and briefly mix in the sugar.
2. Make a well in the dry ingredients and crack the egg into it. Start whisking the egg and incorporating the flour mixture. Then start to add the milk gradually whilst whisking.
3. Whisk until the batter is smooth and there are no lumps. Cover your bowl and place it in the fridge to rest for a minimum of 15 mins, or as long as you can. Stick the kettle on and have a cuppa!
4. Turn your oven on to a low heat to keep the cooked pancakes warm until serving.
5. Warm up a non-stick frying pan on a low-medium heat. Take a teeny bit of butter and wipe it around the pan, just to give a very thin coating.
6. Take a large spoon of batter and pour it into one spot on the pan. It will spread out a fair bit at first. You can cook more than one if your pan is big enough.
7. They will rise a little and then bubbles will form. When the bubbles have popped and it looks a bit like a crumpet, flip it over to cook the other side for a few more minutes.
8. It'll rise a bit more and when both sides are golden they're ready to serve. Keep cooked pancakes warm in the oven while you finish cooking the rest of the batter.
9. Stack 'em up with your choice of toppings and tuck in!

