

Mum's Secret Hotcakes & MOO Pancake Syrup

*This free tip sheet was produced by the Cheapskates Club –
www.cheapskatesclub.net*

Mum's Secret Hotcakes

Ingredients:

1 cup SR flour
3/4 cup milk (skim or full cream)
2 eggs, separated

Method:

Beat the flour, water, milk powder and egg yolks together. In a separate bowl beat the egg whites until stiff. Using a metal spoon fold the egg whites into the batter. Heat fry pan or griddle until hot. Using a ½ cup measure pour batter onto lightly buttered pan or griddle. Cook until bubbles form and start to pop on the top of each pancake then turn. Cook for further minute. Place a clean tea towel on a cake rack and sit pancakes on tea towel until ready to eat. This recipe makes about 8 medium pancakes.



MOO Pancake Syrup

Ingredients:

2 cups brown sugar
2 cup hot water
1 tsp vanilla extract

Method:

Place the sugar and water in a medium size saucepan. Bring to the boil over a medium heat, stirring until the sugar has dissolved. Boil for 5 minutes. Take off the heat and carefully stir in the vanilla extract (it may spatter when you pour it in). Let cool and store in a glass bottle in the fridge.

