

South African Pannekoek (Pancakes)

Make approx. 25 serves

Ingredients

3 cups plain flour
3 eggs
½ cup olive oil
25mls white vinegar
½ tsp salt
1 ½ Tbsp baking powder
4 cups water

Oil for frying
Caster sugar
cinnamon
fresh lemon wedges



Method

Beat eggs and water in a large mixing bowl
Add oil, vinegar and salt
Sift the flour into the mixture and beat with a whisk or electric hand mixer
Add baking powder and mix all together

Heat a pan and add a little canola oil. Add about one soup ladle of batter to the pan and swivel the pan around to coat the bottom with the batter. Turn when sides begin to lift.

When cooked, mix sugar and cinnamon together and sprinkle over pancake and roll into a tube.

Add a squeeze of lemon. ENJOY!