

Savoury pancakes

L Prep: 10 mins
Cook: 10 mins

E Easy

F Serves 4



Ingredients

200g plain flour

2 large eggs, beaten

500ml milk

oil, for frying

130g ham, cut into small chunks

150g cheddar cheese, grated

Method

- Step 1** Using electric beaters or a hand **whisk**, combine the flour, eggs and milk with a big pinch of salt in a large bowl.
- Step 2** Heat a 20cm crêpe pan until very hot, then pour a little oil into the **pan**. Swirl the pan so the oil creates an even covering. Ladle a spoonful of the pancake mixture into the pan and tip the pan so the mixture fills the pan in an even layer. Cook for 30 seconds, then flip and scatter with some cheese and ham, and cook until the cheese is melting. Add a crack of black pepper and fold. Keep on a plate covered with foil in a warm oven while you make the remaining pancakes.