

SOLLY'S KERK BAZAAR PANCAKE RECIPY

INGREDIENTS # OF PANCAKES 16 24 50

DRY (BOWL 1)

FLOUR IN GRAMS	300	450	1,000
BAKING POWDER ML	7	10	20
SALT ML	5	7.5	15

WET (BOWL 2 BIGGER)

EGGS BEATEN	2	3	6
OIL ML	75	112	225
LEMON JUICE ML	15	22	40
<u>WATER (BOWL 3)</u>	600	900	2,000

METHOD

1. MEASURE OUT ALL THREE BOWLS AND BEAT EGG MIXTURE ONLY UNTILL BLENDED.
 2. MIX A BIT OF BOWL 1 AND BIT WATER INTO EGGS AND STIR WELL. MIX MORE AND STIR. CONTINUE UNTILL ALL IS IN EGG BOWL.
 3. IF MIXTURE LOOKS THIN, ADD EXTRA FLOUR OR TOO THICK ADD EXTRA WATER. MUST LOOK LIKE FRESH CREAM BUT NOT TOO THICK. STILL QUITE RUNNY. ONLY EXPERIENCE HELPS.
- PS: - THE MIXTURE CAN NOW BE FROZEN FOR LATER USE.
5. MIX SUGAR AND CINNAMON TO ADD AFTERWARDS, OR BOVRIL, OR HONEY, OR MINCE.....

BAKING

BAKE IN PANS PAINTED WITH OIL. RE-PAINT PANS AFTER FEW PANCAKES.
BE BRAVE AND TRY AND FLIP THEM, JERK FAR END OF PAN HIGHER THAN HANDLE.