

WARTIME EGGLESS PANCAKES

INGREDIENTS

- 4 tablespoons of flour (UK)
- pinch of sugar and salt
- milk and water to bind
- lard or dripping to fry

METHOD

1. Mix the flour with the salt and sugar and add the water/milk to make a nice thick batter
2. Heat the lard/dripping until smoking hot in the pan then lower the heat a little
3. Pour in 1/4 of the mixture to make a medium sized pancake
4. Cook until browned and then turn over and repeat
5. Eat with jam, golden syrup or lemon juice (if being authentic)

Makes 4 pancakes

