



This is the first dish I remember cooking. I made it for my mum for Mother's Day and it has become a bit of a tradition in my family every year. If you have a good-quality non-stick frying pan, try my trick of using absolutely no butter or oil when cooking the pancakes — you end up with really pro-looking cakes that are the same golden colour all over.

## MOTHER'S DAY PANCAKES

PREPARATION TIME 15 MINUTES // COOKING TIME 20 MINUTES // SERVES 4

1. Sift the flour and bicarbonate of soda together into a large bowl. Make a well in the centre with your fingers.  
260 g (9¼ oz/1¾ cups) self-raising flour  
¼ teaspoon bicarbonate of soda (baking soda)
  2. In a jug or bowl, whisk together the eggs, milk and sugar. Pour into the well and whisk to combine. Making the well helps to stop lumps forming in the batter.  
2 eggs  
310 ml (10¾ fl oz/1¼ cups) milk  
165 g (5¾ oz/¾ cup) caster (superfine) sugar
  3. Heat a non-stick frying pan over medium heat and add ¼–⅓ cup of the batter. Cook for 1–2 minutes or until lots of bubbles form on the surface, then carefully flip with a spatula and cook for a further minute. Remove from the pan and repeat with the remaining batter. Stack pancakes on top of each other while you're cooking to keep them warm.
  4. Serve the pancakes with your choice of toppings.
- TOPPINGS**  
banana, ice cream and maple syrup (Mum's favourite)  
fig, ricotta and honey, or strawberries and nutella (my favourites)  
lemon juice and caster (superfine) sugar (my sister, Kirsty's, favourite)  
plain (Chloe's favourite.  
My girlfriend is really weird.  
Who likes plain pancakes?)