



BY POPULAR REQUEST – LEX'S PANCAKE RECIPE FROM THE MIGHTY BURDEKIN

Lots of people who attend the TARCinc AGMs have been asking about the recipe for the monster/super tasty pancakes that Lynda Male and Rob VK4RB make for the AGM Breakfast, wanting to have a bit of a go at it themselves. Well, here is a reprint of the December 2004 article put together when Rob's arm was twisted and he released the recipe to the lucky readers of Back-Scatter !

LEX'S PANCAKES

Makes about 6 large pancakes.

INGREDIENTS

- 2 Cups Self Raising Flour
- 2 Eggs
- 1/2 Teaspoon Salt
- 3 Tablespoons Sugar
- 2 Tablespoons Melted Butter
- 1 Teaspoon Vanilla
- 1 and 1/2 Cups Milk

DIRECTIONS

1. Mix flour, salt and sugar together in a bowl.
2. Mix milk, eggs and vanilla together in another bowl
3. Melt butter and mix 2 tablespoons of the melted butter with the other liquids
4. Make a well in the flour and gradually mix in the liquids.
(A hand blender makes it easy to get a smooth mixture)
5. Add milk or flour to obtain a nice pouring consistency. (Rob added about another 1/4 cup of milk).

NOTE: The original recipe had 1 teaspoon of salt and 4 tablespoons of sugar but Rob tried it and found it too salty.

Rob also figured we could all do without the extra sugar.

