**Breakfast in Bedlam**

**Breakfast Pancakes**

**Ingredients**

**125g self-raising flour**

**1 egg**

**125ml milk**

**4 tbsp crème fraiche**

**1 tsp vanilla extract**

**3 tbsp maple syrup**

**Pinch of salt**

**30g butter**

**Got everything you need?**

**Then let’s get cooking!**

1. **Put the flour in a large bowl.**
2. **Whisk together the egg, milk, crème fraiche, vanilla, maple syrup and salt. Add to the flour and whisk to make a batter.**
3. **Melt the butter in a large non-stick frying pan and tip it into a small bowl. Mix 1 tbsp of the melted butter into the batter. Use the rest to grease the pan.**
4. **Drop 2 tbsp batter into the frying pan and cook the pancakes for 2 minutes until brown underneath and just set on top (with small bubbles). Flip over and cook for a further 1 to 2 minutes until golden and cooked through.**