



## Pancakes

1/4 of a pint of milk  
One and a half ounces of Juvela flour mix  
One large egg (or 2 small )  
Beef dripping for frying  
Lemon Juice and sugar for serving

Mix the milk and egg in a liquidizer, then add the flour slowly to the liquid

Mix on top speed for a further 30 seconds

Melt about 2 ounces of beef dripping in a cup in the microwave oven. Spoon two tea spoons of this into a non-stick frying pan, and heat to smoking temperature.

Pour in about 1/6 of the pancake mixture, shaking the pan to make an even coating all over the base.

Fry until the first side is cooked then flip over using a palate knife to cook the second side.

Serve immediately with lemon juice and sugar.

Repeat the process until all the mixture has been used. Makes 6



This recipe has been brought to you by The Cream Of Tartar Company Limited

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