

## Cornelius (Riethdorf's) Pancakes

### Ingredients (for 1 person)

135g (1 cup & 2 tbsp) white flour  
1 tsp baking powder  
1 tsp salt  
150ml whole / full fat milk  
1 large egg  
2 tbsp melted butter (allowed to cool slightly)  
Frozen blueberries (optional)

### Steps

1. **Sift** the flour, baking powder, and salt into a large bowl.
2. In a separate bowl, **lightly** whisk together the milk and egg(s), and then whisk in the melted butter.
3. Pour the milk mixture into the flour mixture (& add optional blueberries), and, using a **fork** (not a whisk!), beat until you have a smooth batter.

NB. The batter will seem quite thick. This is normal. If it seems way too thick, add a little milk at your discretion.

4. Let the batter stand for a few minutes.
5. Add a generous amount of butter to a non-stick pan and preheat until the butter is melted and spread throughout the pan.
6. Add the batter and fry on medium-high heat until golden brown on both sides.

Tip: you know when to flip when bubbles start appearing.