

Dutch pancakes

Ingrediënt

- (1) 250 grams of flour
- (2) A pinch of salt
- (3) 500 ml of milk
- (4) 2 large eggs
- (5) pinch of cinnamon
- (6) dash of olive oil
- (7) butter for baking

Preparation

1. put the 250g flour in a bowl.
2. put a pinch of salt through the flour.
3. then put the 500ml milk with the flour and the salt together and mix it.
4. if it has become a smooth batter, do the eggs, the cinnamon and a dash of olive oil and mix it.
5. then place a pan on the hob, put it on and add a little butter and when the butter has melted add a little batter and fry until the pancake is golden brown. then you turn it over and that side must also be golden brown.
6. If you want you can put sugar or syrup on the dutch pancakes.

