



"JUGGLING TWO HATS"

## Pancake Tray Bake – The Farmer and the Cook – June 2020

### Ingredients (serves 8)

2 cups of self-raising flour or plain flour

2 tsp of baking powder

Pinch of salt

¼ cup of sugar

2 eggs

Milk – 2 cups or more

40g Butter melted

Lamington pan – I use one from the reject shop which is 9inches by 13inches

### Method

1. Preheat oven to 200 degrees (180 fan forced)
2. Put all dry ingredients into a bowl, crack in eggs and pour in a cup of milk. Stir and just keep adding milk until it is wet like a batter.
3. Spray lamington tin and line with baking paper. Pour some melted butter (not all) into the bottom and use a spoon to spread it out. Tip in batter and then top with toppings (or dollop) such as:  
  
Nutella, peanut butter, jam, mixed berries, lemon juice and sugar mixed together, maple syrup
4. Pour the rest of the melted butter on top of the batter and place in the oven for 15 minutes. Serve while warm with maple syrup or even ice-cream!