

Pancakes

These pancakes are actually more like crepes. Unfortunately I don't have the metric measurements. You can also let the batter sit overnight.

*4 ozs flour
1 pinch salt
1 egg
½ pint milk*

Sift the flour and salt. Break the egg and remove the speck. Make a well in the middle of the flour. Add the egg (whole). Stir in the flour gradually from the sides.

Add the milk, a little at a time. When half the milk is used, all the flour must be moistened. Beat it well to remove all lumps and make it light. When quite smooth, add the remainder of the milk gradually. Stand it aside for 1 hour.

Source: The Public School Cookery Teachers' Association of New South Wales (1960). The Commonsense Cookery Book. Angus and Robertson, Sydney.