

Batter

Batter is an extremely versatile recipe used for favourites such as Pancakes, Toad-inthe-Hole and Yorkshire puddings. This is the basic batter recipe, which you can then use for any of the above.





Egg, milk and wheat $(gluten)^*$

Equipment

Weighing scales Large mixing bowl Sieve Small bowl Measuring jug Whisk

Ingredients

Makes enough for 10 small pancakes or 5 large ones.

100g plain flour

1 egg 250ml semi-skimmed milk

*Presence of allergens can vary by brand – always check product labels. If you serve food outside the home you must make allergen information available when asked.



Nutritional information per portion (81g):

Typical values per 100g: energy 555kJ/132kcal.

0.9g

2.7α

2.2g

of an adult's reference intake.

0.09g

Energy 449kJ

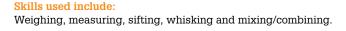
107kcal 5%

Method

- 1. Sieve the flour into a large bowl. Make a well or hole in the middle.
- 2. Crack the egg into a small bowl. Mix in 100ml of the milk.
- 3. Put the egg and the milk mixture into the hole in the flour and whisk.
- 4. Add the rest of the milk a little at a time until you have a thin, smooth, creamy batter.
- 5. Leave the batter to stand for 10 minutes. It is then ready to use.

Prepare now, eat later

• Uncooked batter can be kept in the fridge for up to 2 days. Store in a jug or bowl covered with cling film or in an airtight box. Whisk again before use.





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