### **INGREDIENTS:**

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2 CUPS ALL-PURPOSE FLOUR

2 TABLESPOONS GRANULATED SUGAR

2 TEASPOONS BAKING POWDER

1/2 TEASPOON KOSHER SALT

11/2 CUPS MILK

2 LARGE EGGS

2 TABLESPOONS VEGETABLE OIL, PLUS MORE FOR COOKING

POWDERED SUGAR OR MAPLE SYRUP, FOR SERVING



#### **NSTRUCTIONS**

Combine the dry ingredients in a large bowl. Place 2 cups all-purpose flour, 2 tablespoons granulated sugar, 2 teaspoons baking powder, and 1/2 teaspoon kosher salt in a large bowl and whisk to combine.

Add the wet ingredients. Add 1 1/2 cups milk, 2 large eggs, and 2 tablespoons vegetable oil. Whisk until almost smooth, a few small lumps are fine.

Let the batter rest while you heat a pan. Set the batter aside for 10 minutes.

Meanwhile, heat a large cast iron or nonstick skillet over medium-high heat.

Fry 3 pancakes for 3 minutes. Add 1 teaspoon of vegetable oil to the pan and swirl to coat. Add 2-tablespoon portions of the batter to the pan, cooking 3 at a time.

Cook on the first side until bubbles appear on the surface, the edges begin to look dry, and the bottoms are golden-brown, about 3 minutes.

Flip and cook for another 2 to 3 minutes. Flip the pancakes. Cook until the second

sides are golden-brown, 2 to 3 minutes more. Transfer to a warm oven or plate.

Repeat using more oil and cooking the remaining batter.

More recipes

https://www.bbcgoodfood.com/recipes/collection/top-20-spring-recipes



## 1st week

\* Monday 1st March

Spaghetti with tuna French omelette with salad Seasonal fruit

\* Tuesday, 2<sup>nd</sup> March

Pasta soup Russian fillets with frites and tomato sauce Petit suisse

\* Wednesday, 3rd March

Broccoli with garlic Baked hake with potatoes Seasonal fruit

\* Thursday, 4th March

Bean stew Meat pie with salad Chocolate milk

\* Friday, 5<sup>th</sup> March

Creamy pumpkin soup Cod crumbs rice Yogurt

# 2<sup>nd</sup> week

\* Monday 8th March

Letil soup Ham croquettes with salad Seasonal fruit

\* Tuesday, 9th March

Cauliflower gratin Pork loin with frites Seasonal fruit

\* Wednesday, 10th March

Pasta soup Grilled salmon with rice Chocolate milk

\* Thursday, 11th March

Creamy spinach soup Monkfish, shrimp and mussels *Fideuá* Yogurt

\*Friday, 12th March

Creamy pumpkin soup Turkey snitzel with potatoes Seasonal fruit

# 3rd week

\* Monday, 15th March

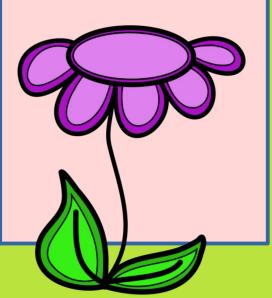
Macaroni gratin
Fried eggs with fried potatoes
and chorizo
Chocolate milk

\* Tuesday, 16th March

Grren beans with tomato Meatballs with rice Seasonal fruit

\* Wednesday, 17th March

Creamy carrot soup Beef land veggie lasagna Chocolate milk



# 4th week

\* Monday, 22<sup>nd</sup> March

Creamy leek soup Spaghetti with tuna and tomato Seasonal fruit

\* Tuesday, 23<sup>rd</sup> March

Julianne soup Grilled chicken with rice Chocolate milk

\*Wednesday, 24th March

Creamy veggie soup Spanish omellette with tomato Seasonal fruit

\* Thursday, 25 <sup>th</sup> March Peas with ham Pasta with calamari Pudding

\* Friday, 26<sup>th</sup> March Creamy spinach soup Grilled cod with potatoes Seasonal fruit