

Scotch Pancakes

Our easy Scotch Pancake or Drop Scones recipe is a perfect all-rounder to try at home. Unlike American style pancakes, Scotch Pancakes are slightly sweeter thanks to sugar being added to the mixture, whereas American pancakes tend to have fat added to the mix such as melted butter.

Information

- Prep: 10 mins
- Cook Time: 15 minutes
- Makes: 10

Ingredients

- 200g Plain Flour
- 1 Pinch of Salt
- 2 Tbsp Caster Sugar
- 1 Tsp Ground Cinnamon
- 1 Tsp Nutmeg
- 1 Large Egg
- 300ml Milk
- Vegetable Oil / Cooking Spray

To Serve

- Maple Syrup & Icecream
- Hazelnut Spread & Ice Cream

Equipment

- [Non-Stick Frying Pan / Crepe Pan](#)
- [Mixing Bowl](#)
- [Hand / Electric Whisk](#)
- [Spatula](#)
- [Ladle](#)

Method

1. Mix all the dry ingredients together in a large mixing bowl. In a separate bowl, mix the egg and milk with a whisk.
2. On medium heat, heat up a non-stick frying pan and add either the oil or cooking spray. With a ladle, spoon a small amount of mixture into the pan and cook until the edges of the pancake become firm, this should take about 1-2 minutes.
3. Once this has reached a firm consistency, flip the pancake over and cook for a further 30-45 seconds.

Serve with your choice of sauce and ice cream!