Egg-free pancakes



* Ingredients

4 cup self-raising flour

1 cup caster sugar

2 teaspoon bicarbonate of soda

4 cups milk

80g butter, melted

8 teaspoons white vinegar

4 teaspoon vanilla extract

Cooking spray, to grease

* Method

Step 1

Combine the flour, sugar and bicarbonate of soda in a medium bowl. Make a well in the centre. Pour the milk, butter, vinegar and vanilla into the well and use a balloon whisk to stir until smooth.

Step 2

Heat a medium non-stick frying pan over medium heat. Lightly spray with cooking spray to grease. Pour a ¼-cupful of batter into the pan. Cook for 1-2 minutes or until bubbles rise to the surface and the base is golden brown. Use a spatula to turn and cook for a further 1-2 minutes or until golden brown and cooked through. Transfer to a plate and loosely cover with foil to keep warm. Repeat with remaining batter to make more pancakes.

Step 3

Place the pancakes on serving plates. Top with lemon curd and serve immediately.