

**All you need for the perfect
pancake**

It's Shrove Tuesday today and the nation will be going flippin' wild for pancakes. But how do you make the perfect pancake? Jenny McPartlin, store manager from M&S Princess St shares her top tips to ensure your pancakes stack up against the rest.

- Make sure your pan is piping hot so the batter sizzles as you pour it on
- Use unsalted butter instead of oil to lubricate the pan. Unsalted butter not only tastes better, but has a lower whey content and burns less easily
 - Sieve your flour from high above the bowl to allow the air to get in
- Don't over mix the batter as the gluten will start to develop and make your pancakes chewy rather than light and fluffy
- Do not flip the pancakes when you start to see bubbles, it's perfect for flipping when the bubbles start to pop
 - Use a ladle so your batter can be poured in the pan in one go
 - Make sure you make plenty of batter – one is never enough!
- A pancake wouldn't be a pancake without some tasty topping so mix it up with some delicious sauces



So whether you're planning a pancake race with the kids, or looking to tuck into a treat after work, make sure you have everything you need to ensure your Shrove Tuesday gets off to a flying start.