

STUFFED PANCAKES

Batter

1/4 lb. McDougall's Self-raising Flour. Pinch of Salt. 1 Egg. 1/2 pint Milk. Fat for frying.

Filling

Cold Fish or Meat or Hot, Cooked Sausages spread with a little Mustard or table Sauce. A little Gravy or thick Sauce. Seasoning. Ketchup.

Sieve flour and salt, make a well in the centre, drop in the egg, add a little of the milk, gradually drawing in the flour from the edges. Stir and beat well. Continue stirring and beating until all the milk is added. Heat the savoury mixture in a saucepan ready for filling the pancakes as they are cooked.

Melt a little dripping in a frying-pan, heat until a faint blue smoke appears over the surface, pour in sufficient batter to make a thin layer, cook for a minute or two, turn over or toss and cook the underside. Turn on to clean paper, put some of the filling in the centre, roll up and keep hot on an uncovered dish. Repeat until all the batter is used. Serve with gravy.

SWEET PANCAKES

Prepare the pancakes as above and fill with hot stewed apple and chopped dates.