



Breakfast Skillet blinis? What next?

My breakfast skillet blinis idea is for the lazy Sundays, the divine sleep-in long weekends or for any other day when making small petite blinis is just too much to handle.

According to Wiki, blinis are small thin pancakes, traditionally made from buckwheat flour. They are usually served with smoked salmon, sour cream, butter, caviar, and other garnishes.

In our household we call them flap jacks and I make them whenever my son craves something sweet and I have nothing to offer from the "treats cupboard". I have to say, my version is slightly bigger than blinis.

makes 2 x 15 cm blinis (you can double the recipe)

Ingredients

250 ml/1 cup self-raising flour
1 egg
1 T/ 15 ml olive oil
pinch of salt
about 200 ml milk
butter for frying

Method

Place the flour and salt in a bowl. Add the egg, olive oil and milk and whisk until the mixture has no lumps.

Heat the butter in 2 skillets and divide the mixture between the two skillets. Or make small blinis, whatever rocks your boat.

Fry until light golden brown and serve immediately.