**Courgette Pancakes**

**Ingredients**

50g plain flour

2 eggs

50ml milk

1 courgette, grated

1 tbsp oil

**Method**

Tip flour into a bowl. Make a well in the centre, break in eggs, then gradually whisk together, adding milk, a little at a time, to make a smooth batter. Stir in courgette and season well. Heat oil in a non-stick frying pan. Add tablespoons of mixture to make pancakes, and cook for 2-3 mins on each side until lightly golden.

