## Pancake dough

#### Ingredients

400 g of flour

40 g of sugar

1 sachet of traditional yeast

1 pinch of salt

100 g of melted margarine

4 eggs

40 cl of milk (or milk + water)

#### Preparation

Mix the ingredients in order without making lumps. The dough should be thick. It’s good to let stand for 1 hour in the fridge.

Cook like pancakes in a pan, but putting less dough.