



BLUEBERRY PANCAKES



Ingredients:

- 2 eggs
- 175g white sugar
- 5 ml vanilla essence
- 5g baking powder
- 380ml milk
- 3g salt
- 500g self-raising flour
- 220g blueberries

Method:

- Beat eggs, sugar and vanilla until fluffy (few minutes)
- Add milk, salt and baking powder and lightly mix into egg mixture
- Add self-raising flour and beat until lump free
- Mix in blueberries
- Heat frypan on no medium
- Fry each batch (about 8 pancakes) with 2 tbsp of veg oil
- Drop batter into hot oil with a dessert spoon about 5cm diameter
- Flip when many bubbles appear on pancake and it is golden brown

- Serve with whipped cream and maple syrup