
FRIUTY PANCAKE RECIPE

INGREDIENTS:

SERVES: 2

- 2 x 20g packet of DJ&A Freeze Dried Blueberries & Raspberries
- 1 1/2 cups (375ml) Buttermilk
- 2 tsp Pure Vanilla Extract
- 2 large Eggs
- 2 cups (240g) Plain Flour
- 1/2 cup (100g) White Sugar
- 2 tsp Baking Powder
- 1 tsp Baking Soda
- 1/2 tsp Salt
- Couple of knobs of Butter for greasing pan
- To serve: Maple Syrup, Fresh Berries and Greek Yoghurt



METHOD:

STEP 1. Add DJ&A Freeze Dried Blueberries & Raspberries to a food processor and blitz until you have a fine powder. Set aside. |

STEP 2. In a medium mixing bowl or measuring jug, whisk together the buttermilk, vanilla extract and eggs.

STEP 3. In a large mixing bowl, sift together the flour, sugar, baking powder, baking soda and salt. Add the wet ingredients and stir until just combined. Note: It's okay if the pancake batter is lumpy. It will also be quite thick. Add an extra 2 tbsp of buttermilk if you find it does not pour easily.

STEP 4. Add the strawberry powder and stir until just combined (OR if you would like to achieve an ombre effect add 1 heaped tablespoon of strawberry powder to the batter, then after cooking every 2 pancakes, add another heaped tablespoon.)

STEP 5. Melt a small knob of butter in a non-stick pan over medium heat. Once hot, reduce heat to low-medium.

STEP 6. Use a 1/3 cup measure to pour pancake batter into the pan and cook until small bubbles start to appear on the surface of the batter (about 3-4 minutes). Slide a spatula underneath, flip and cook for a further 2 minutes on the other side. Pancakes are done when a toothpick inserted into the centre comes out with some moist crumbs.

STEP 7. Serve pancakes warm with a dollop of greek yoghurt, fresh berries and maple syrup.