QUEEN
-EST 1897-

PREP: 10 min
COOK: 35 min
SERVES:6-8

Giant Blueberry Pancake Cake

Pancake cakes are just that - a cake made of pancakes! Fluffy, vanilla bean paste scented pancakes smothered in a rich maple blueberry sauce!

Ingredients

Pancakes

2½ cups (375g) plain flour

1 tbsp baking powder

1/3 cup (75g) caster sugar

3 large eggs, lightly whisked

1 tsp Queen Organic Vanilla Bean Paste

2¼ cups (560ml) milk

85g butter, melted

Blueberry Sauce

2 cups (250g) blueberries (fresh or frozen)

½ cup (110g) sugar

Method - Pancakes

STEP 1

To make the pancakes, place all the dry ingredients in a bowl and whisk together.

STEP 2

Gradually whisk in eggs, followed by milk to make a thick, smooth batter. Add in melted butter and stir well.

STEP 3

Heat a non-stick 10 inch/25cm pan over a medium heat. Pour in just under cup of batter to make an 8 inch/20cm pancake.

STEP 4

Cook for approximately 2 minutes on each side, flipping when the bottom is golden brown and the edges are set. Place on a plate and cover with foil.

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Ingredients

½ cup (125ml) water

2 tbsp (40ml) Queen Pure Maple Syrup

1 tsp arrowroot powder

Method - Blueberry Sauce

STEP 1

To make the blueberry sauce, place all the ingredients except the arrowroot into a saucepan and bring to a boil.

STEP 2

Mix arrowroot with 2 tsp of water, then remove saucepan from heat and stir it into blueberry mixture thoroughly. Place back on heat for a few seconds until the sauce is thickened.

STEP 3

Stack your pancakes on a serving dish or cake stand and at the table, pour over the sauce and serve in wedges like a cake!

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