PREP: 15 mins
COOK: 5 mins
SERVES:6

Pancakes 3 Ways

Ingredients

Pancakes

2 cups (300g) self-raising flour
1/4 tsp bi-carb soda
1/4 cup (55g) caster sugar
1 3/4 cups (435ml) full cream milk
1 large egg
2 tsp Queen Organic Vanilla Extract
To serve: Queen Pure Maple Syrup

Fluffy Pikelets

1/2 cup Cream, whipped
Strawberry Jam

Coloured Pikelets

Method - Pancakes

STEP 1

Combine milk, egg and Vanilla extract in a jug, whisking to combine.

STEP 2

Place flour, bi-carb and sugar in a large bowl, then whisk to combine. Make a well in the centre. Pour milk mixture into the flour mixture and use a whisk to stir until a smooth batter forms. Cover with cling film. Set aside for 30 minutes to rest – this will allow the gluten to relax, resulting in extra fluffy pancakes.

STEP 3

Heat a large non-stick frying pan over low-medium heat. Add a small amount of butter to the pan.

Method - For normal Fluffy Pancakes

STEP 1

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Ingredients

Queen Rainbow Food Colours

Large Blueberry Pancakes

1 punnet blueberries

Method - For normal Fluffy Pancakes

Pour 1/3 cup of the batter into the pan. Cook until bubbles appear on the surface, and no longer fall in on themselves. Turn and cook for another minute or so until cooked through. Transfer to a plate. Repeat with the remaining batter to make 10-12 pancakes.

Method - For Fluffy Pikelets

STEP 1

Drop heaped tablespoonful's of batter the batter into the pan. Cook until bubbles appear on the surface, and no longer fall in on themselves. Turn and cook pikelets for another minute or so until cooked through. Transfer to a plate. Repeat with the remaining batter to make 20-25 pikelets. Serve with vanilla bean whipped cream & Jam

Method - For Coloured Pikelets

STEP 1

Divide bowls and colour to desired shades using Queen Rainbow Food Colour multipack using above cooking directions for pikelets.

Method - For large Blueberry Pancakes

STEP 1

Add punnet of blueberries to your pancake batter.

STEP 2

Pour ½ cup of the batter into the pan. Cook until bubbles appear on the surface, and no longer fall in on themselves. Turn and cook for another couple minutes or so until cooked through. Transfer to a plate. Repeat with the remaining batter to make 4-5 pancakes.

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