



## Berry & Cinnamon Pancakes



### **Berry & Cinnamon Pancakes – Makes 10-12 pancakes**

*20 minutes prep time*

*10 minutes cooking time*

Ingredients      5348 – Eismann Mixed Berries with Cherries – 500g Defrosted  
Plain Flour – 110g  
Salt – 1 pinch  
Ground Cinnamon – 1 tsp  
Eggs – 2  
Milk – 200ml  
Water – 75ml  
Butter – 50g  
Caster Sugar – for dusting

#### Preparation

Sift the flour, salt and cinnamon into a large mixing bowl with the sift held high over the bowl to air the mixture.

Make a well in the centre of the flour and break the eggs into it. Beat the eggs with a whisk bringing the flour into the mixture.

Mix together the milk and water then add small amounts to the flour and egg mixture while whisking until the mixture is smooth.

Melt the butter in a pan or microwave and add 2 tbsp of butter to the mixture. Whisk until smooth. Keep the rest of the melted butter to grease the frying pan.

Heat the frying pan until it is very hot then turn down the heat to medium.

Use roughly 3 tbsp of batter mix in a 18cm frying pan and ladle into the middle of the pan. The amount of batter used varies dependant on personal taste. Swirl the mixture around until it covers the bottom of the pan.

Cook the batter until the edges start to lift from the pan and the bottom is golden brown. Once this happens flip the pancake over to cook the other side. The other side of the pancake will only take a few seconds to cook.

Slide the pancake onto a plate, top with our mixed berries with cherries and sprinkle with caster sugar.

Try using any of our fruits...5380 Raspberries or 5346 Tropical Fruit make two very different toppings to enjoy.