



EASY FLUFFY AMERICAN-STYLE PANCAKES

Fabulously fluffy, quick and easy American-style pancakes topped with classic maple syrup and bacon. Stack and serve with a handful of blueberries and raspberries.

Prep time 10 minutes | Cook time 20 minutes | Serves 8-10 pancakes

200g self-raising flour
Pinch of salt
300ml milk
2 medium Clarence Court hens eggs
30g unsalted butter
4 rashers smoked streaky bacon
Maple syrup
Blueberries and raspberries to serve

Place the self-raising flour into a large mixing bowl and stir in the salt. In a measuring jug whisk together the milk and eggs, gradually whisk the mix into the flour to prevent lumps and form a smooth batter.

Place a non-stick frying pan on a medium heat, add a little butter and use a piece of kitchen roll to grease the pan. Add just under a ladle full of batter to the centre of the pan, allowing it to form a circle. Cook for 2 minutes until bubbling then flip and cook on the other side for a further 2 minutes or until golden and cooked through. Place in a warm oven whilst you cook the rest of the batch. Make sure to grease the pan with butter before frying each pancake.

When the pancakes are made, turn up the heat and cook the bacon rashers to your liking. Divide the pancakes between serving plates and serve topped with bacon, maple syrup and berries.



[clarencecourt.co.uk](https://www.clarencecourt.co.uk)

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


Clarence Court

