



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 for a simple yet delicious brunch.

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

200g self-raising flour
A pinch of salt
300ml milk
2 medium Clarence Court Burford Brown 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, then gradually whisk the liquid mixture into the flour to prevent lumps, forming 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 ready, 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.



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