

Raspberry Pancakes!

Ingredients:

- 175g/6oz plain flour
- 5ml/1 tsp baking powder
- 50g/2oz caster sugar
- 2 large eggs,
- 150ml/1/4pt milk
- 75g/3oz blueberries
- 75g/3oz raspberries
- a little oil for frying
- honey and blueberries and raspberries to serve
- icing sugar to dust



Method:

1. Sift the flour, baking powder and sugar into a large bowl.
2. Beat the egg yolks and milk together then beat into the dry ingredients.
3. Whisk the egg whites in a separate bowl until stiff, stir half into the batter then gently fold in the remainder.
4. Stir in the berries.
5. Heat a frying pan and brush with oil.
6. Pour 4tbsp of batter into the pan and cook for 2 minutes or until bubbles form on the surface and the base is golden.
7. Carefully flip over the pancake with a spatula and cook for 2 minutes or until the base is golden.
8. Transfer to a clean tea towel, this will keep the pancakes warm. Repeat to make 8 pancakes.
9. Serve warm with honey and fresh berries dusted with icing sugar.