



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL



PANCAKES WITH YOGHURT AND BERRIES

DESCRIPTION

This delicious, mouth-watering, stack of pancakes, drizzled with natural yoghurt and honey, promises to tickle your taste buds. Top with mixed berries for ultimate satisfaction!

INGREDIENTS

- 175g Self-raising flour
- 1 tsp baking powder
- 40g Caster Sugar
- 1 egg, beaten
- 100ml Trewithen Dairy Milk
- 100ml Trewithen Dairy Natural Yoghurt
- 1 tsp oil
- 100g Mixed berries
- Trewithen Dairy Natural Yoghurt
- Honey to garnish

METHOD

1. Mix the flour, baking powder and sugar in a bowl and make a well for the egg and half the milk and yoghurt. Beat well into a smooth batter and add the rest of the milk and yogurt until the consistency of double cream.
2. Heat a small amount of oil in a frying pan or on a griddle and use a ladle to drop a dollop of the batter.
3. Cook for 2 mins or until bubbles appear and then cook on the other side for 30 secs until golden brown.
4. Keep your pancakes soft and warm in a clean tea towel until you are ready to serve.
5. Serve with fresh mixed berries, a generous spoonful of yoghurt and a drizzle of honey.