

## American Style Pancakes



Average

These are a great after dinner treat that is fast, quick and easy.

Makes 6 pancakes

### Ingredients

115g self-raising flour  
½ teaspoon Dr. Oetker Bicarbonate of Soda  
25g caster sugar  
1 large egg  
½ teaspoon Dr. Oetker Vanilla Extract  
150ml natural yogurt  
50ml milk  
100g blueberries  
2 teaspoons vegetable oil

### Method

1. Sift the flour and bicarbonate soda into a large bowl and stir in the sugar. 2. In a medium bowl whisk together the egg, vanilla extract, yogurt and milk.

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2 3. Make a well in the centre of the flour and pour in the liquid, beat together with a balloon whisk to make a smooth batter, stir in the blueberries.

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4 4. Heat a heavy based frying pan or griddle pan, add some of the oil and allow to heat, then drop 2 tablespoons of the batter into the pan to make each pancake.

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2 5. Cook over a medium heat until bubbles appear, this takes about 2 minutes. Flip the pancake over with a slice or palette knife to cook the other side until it is golden brown.



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4 6. Lift pancakes onto a cooling rack that is covered with kitchen towel and place more kitchen towel lightly on the top. Cook all the batter and if necessary add more oil to the pan.

**Cooks Tip:** If serving hot, keep the pancakes warm in the oven on a plate. Serve topped with extra yogurt, blueberries and maple syrup.

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