



American Pancake Stack

4 servings



Easy

up to 20 Min.



Ingredients:

For the Pancakes:

115 g Plain Flour
2.5 g Dr. Oetker Bicarbonate of Soda (½ tsp)
25 g Caster Sugar
200 ml Whole Milk
10 ml Vegetable Oil (2 tps)
Salt
5 g Dr. Oetker Cream of Tartar Sachets (1 tsp)
1 Large Egg (beaten)

To Serve:

150 g Greek Yoghurt
100 g Fresh Mixed Berries
60 g Maple Syrup (4 tbsp)

1 For the Pancakes:

Sift the flour, salt, Cream of Tartar, Bicarbonate of Soda and sugar into a large bowl and make a well in the centre. Then add the egg and milk and gradually whisk into the dry ingredients until well mixed.

2 Heat a large frying pan until hot and brush lightly with a little oil. Spoon 4 large spoonfuls of batter, in separate pools into the pan. Cook the pancakes over a medium heat for about 2 minutes until bubbles begin to appear on the surface of the pancakes.

3 Flip the pancakes and cook for a further minute until both sides are golden brown in colour.

4 Remove the cooked pancakes from the pan. Place on a tray lined with grease proof and place in the oven on a very low heat to keep warm. Prepare the rest of the pancake batter as above.

5 To Serve:

Serve the pancakes warm stacked up. Top with spoonfuls of yoghurt, drizzle with maple syrup and sprinkle with fresh berries.



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