



FLAVOURFUL FLAPJACKS

Prep Time: 10 minutes

Cooking Time: 15 minutes

Difficulty Rating: ●○○○○○

Serves: 25 - 30 Crumpets

Ingredients:

500ml flour
2 eggs
5 tablespoons sugar
1.5 tablespoons. butter, melted
4 tablespoons baking powder
1/3 teaspoon salt
250ml milk

Method

1. Beat the eggs and gradually add the sugar.
2. Add half of the milk and the melted butter to the egg mixture. Stir well.
3. Sift the flour, baking powder and salt and add to the egg mixture.
5. Gradually stir in the remaining milk to form a smooth mixture.
6. If all ingredients are well mixed, then don't stir anymore.
7. Drop a spoonful of dough into a hot greased Griddle cooking surface or a heavy bottom frying pan.
8. Turn once the top is full of air bubbles (bottom should be golden brown) and bake on the other side.
9. Serve with butter, syrup, and crispy bacon

Together, made better, with you:

megamaster

TOGETHER, MADE BETTER