

## FLAVOURFUL FLAPJACKS

Prep Time: 10 minutes Cooking Time: 15 minutes Difficulty Rating: ■□□□□ Serves: 25 - 30 Crumpets

## Ingredients:

500ml flour 2 eggs 5 tbsp. sugar 1 ½ tbsp. butter, melted 4 tsp baking powder 1/3 tsp salt 250ml milk

## Together, made better, with you:

## Method

- 1. Beat the eggs and gradually add the sugar.
- 2. Add half of the milk and the melted butter to the egg mixture.
- 3. Stir well.
- 4. 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 Plancha 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

