

FLAVOURFUL FLAPJACKS

Suitable for Sunday breakfast in bed.

Tired of the usual breakfast? Try our versatile flavourful flapjack recipe and beat breakfast boredom blues. But remember the secret is in your imagination. So, don't just settle for our ideas, create your own too.



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Prep time: 10 minutes

Cook time: 15 minutes

Total time: 25 minutes

Serves 25 - 30 people

INGREDIENTS

500ml flour

2 eggs

5 tablespoon sugar

1.5 tablespoons melted butter

4 teaspoons baking powder

1/3 teaspoon salt

250ml milk

INSTRUCTIONS:

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. Once all ingredients are well mixed, 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 (the bottom should be golden brown) and bake on the other side.
9. Serve with butter, syrup, and crispy bacon.



MEGAMASTER RECIPE TIPS



TIP 01

Leave out the bacon and serve with whipped cream and strawberries for a romantic breakfast.



TIP 02

Use heart-shaped stainless-steel cookie cutters to make special flapjacks for your loved one.



TIP 03

For a savoury option, sandwich ham and cheese between two flapjacks.