

Simply Fluffy Pancakes

Ingredients

- 200g flour
- 1 ½ teaspoons of bicarbonate of soda
- 3 teaspoons of sugar
- 175ml of Milk
- 1 egg
- 50g of yoghurt
- Honey
- 1 tbsp of caster sugar
- Juice of an orange

Recipe

1. In a bowl add 200g flour, 1 ½ tsp bicarbonate soda and 3 tsp of sugar
2. In a separate bowl, whisk 1 egg
3. Add 175ml of milk into the bowl with the egg and 50g of yoghurt
4. Whisk the wet ingredients together so that the egg breaks down
5. Now add the wet mixture into the bowl of dry mixture, a little bit at a time.
6. Stir it all in as you go, whisking it until it's smooth
7. Now add a little bit of oil on a non-stick pan and gently heat it up
8. With a spoon, drop a lump of your pancake mix onto the pan
9. Gently cook them, flipping them over so that they're browned on both sides
10. Put your pancakes to one side on a plate
11. Now, in the same pan add some honey, a tbsp of caster sugar and the juice of half an orange to create a glaze
12. Reduce it down and once it's almost evaporated add some raspberries and blueberries and cook them all together
13. Lastly, spoon the fruit over the pancakes and if you want – add a bit more honey