

Whitworths

Pancakes with Walnuts, Banana Chips & Maple Syrup



INGREDIENTS

For the pancakes...

100g plain flour

2 eggs

300ml milk

1 tbsp sunflower oil, plus extra for frying

For the topping...

15g **Whitworths Californian Walnuts**

15g **Whitworths Paradise Banana Chips**

Maple syrup to drizzle

 Serves 3  10mins  10mins

READY...STEADY...BAKE

♥ For the pancakes... Sift the flour into a large bowl.

Make a well in the middle then crack the eggs into the well. Slowly add the milk, whisking until a smooth, thick batter is formed.

♥ Add the oil then whisk well.

Heat a small saucepan over a medium heat then wipe with a sheet of oiled kitchen roll.

♥ Pour a small ladle of batter into the pan, tilting the pan to distribute the batter.

♥ Leave for 30 seconds to 1 minute then flip over once lightly browned. Fry the flipped side for 30 seconds to 1 minute, until lightly browned.

Transfer to a plate then repeat until you have a stack of 5 pancakes.

♥ Sprinkle the top with the walnuts and banana chips then drizzle generously with maple syrup and serve.

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Happy Baking!