

Jenni Morris Bake-Along Pancake Mix



INGREDIENTS

- 2 cups self-raising flour
- 2 eggs
- 250 ml milk
- 1/2 cup oil
- 250 ml Savanna non-alcoholic cider

RECIPE

1. Beat together the flour, eggs, milk and oil, then stir in the cider.
2. Let the mixture stand for 30 minutes.
3. Heat a non-stick frying pan and ladle a little batter into the pan; cook until the top is covered with little bubbles, about 2 minutes per side.
4. Continue until you have cooked all batter.

Once you have made your pancake stack you can now fill them with all things deliciously sweet or savory.

Here are a few yummy fillings to try

SOMETHING SAVOURY

- Pulled pork, slaw and BBQ mayo
- Spinach, feta and pulled chicken.
- Bobotie
- Snoek Pate, gherkins, salad leaves
- Beetroot, cream cheese, rocket and smoked trout
- Avocado Cream cheese, feta, sticky rice chillie and Japanese mayo

SOMETHING SWEET

- Ricotta cheese, caramelized apples honey and toasted mixed seeds.
- Berry coulis thick Greek yogurt and toated almond flakes
- Milk Tart Custard, honey and cinnamon
- Cream Cheese frosting and toated mixed nuts
- Nutella and raspberries