



Chocoloate Chip Pancakes

Serves 5

SUMMARY

Pancakes are an easy dessert to make and something that the kids can try alongside a responsible adult (could get very messy otherwise!). Serve with Craigie's delicious strawberries.



INGREDIENTS

700g Plain Flour
75g Caster Sugar
20g Baking Powder
3 Eggs

Milk
Chocolate chips to taste
Craigie's Farm fresh
strawberries

METHOD

1. Measure out flour, sugar, baking powder and eggs then place in a large mixing bowl. Mix together well with either a hand held whisk or electric whisk. Add a small amount of milk as you go until you have a custard like consistency.
2. Lightly grease your girdle (or appropriate flat pan) with oil then ladle on a spoonful of the mixture. Add chocolate chips into the batter and leave to cook.
3. Once the pancakes air bubbles start bursting this is when the pancake is ready to turn. Flip the pancake carefully and cook for a further 2-3 minutes until the pancake is golden brown.
4. Serve with melted chocolate chips on the side and strawberries.

