



PANCAKES

Ingredients

300g (2 cups) flour

2 tsp baking powder

1 tsp baking soda

50g (¼ cup) Taupo Pure® milk powder

75g (⅓ cup) sugar

2 eggs

80g (⅓ cup butter), melted

1¼ cup filtered water

Directions

1. Sift the flour, baking powder and baking soda into a large bowl. Add the sugar and make a well in the centre.
2. Add the eggs, melted butter and milk to the dry ingredients, whisk to combine.
 3. Heat a frypan. Melt a little butter into the pan. Drop tablespoons of batter into the frypan and
4. Turn the pancakes over and cook on the other side. Cook for another minute and transfer to a plate.
5. cook over a low heat until bubbles appear and pop.
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Optional additions

- Add slices of banana as you cook each pancake
- Stir through 1 cup full of your favourite berries

Note: Plain flour + baking powder + baking soda can be replaced with self raising flour

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