



## Mrs Crimble's American Style Breakfast Pancakes

Preparation Time: 10 minutes

Cooking Time: 10 minutes

### You will need:

Mrs Crimble's Pancake Mix  
80g (3oz) caster sugar  
5ml (1 tsp) gluten free baking powder  
Pinch salt  
2 eggs  
200ml ( $\frac{1}{3}$  pint) milk



### Baking instructions

1. Empty the Mrs Crimble's Pancake mix into a large bowl. Add the sugar, baking powder & salt and blend together.
2. Add 2 eggs and gradually whisk in the milk until you have a smooth batter.
3. Cook 2 or 3 pancakes at a time by dropping spoonful's of the mixture onto a moderately hot, well-greased griddle or heavy, flat bottomed frying pan.
4. Cook until the underside is golden brown and bubbles are starting to burst on the top.
5. Flip over and brown on the other side. Serve warm, drizzled in Maple syrup or blueberry sauce.