



5 Recipes made better with berries

Ingredients

Method

Baked, fresh or frozen, each berry will add exciting flavours or textures to your meal, not to mention a healthy dose of antioxidants and vitamins. Just to prove our point, here are 5 ways you can use berries to improve your favourite recipes.

Blueberry pancakes

Do you have a recipe for pancake batter that you know so well you don't even have to think about it? Well it's time you made it even better by transforming them into blueberry pancakes. Simply fold $\frac{3}{4}$ of a punnet of blueberries into your pancake batter before you add them to the frying pan. The rest of the punnet can be served fresh as a garnish.

Chocolate raspberry brownies

If there is a flavour combination more loved than chocolate and berries we don't know about it. To give your no-fail chocolate brownie recipe a more intense flavour profile and vibrant colours, just prepare your brownie mixture as normal and pour into your prepared pan. Before you put it in the oven, scatter over a punnet of fresh raspberries. With each brownie bite you'll get a burst of sweetness from the raspberries.

Roasted strawberries with fudgy chocolate cake

When serving a rich, fudgy chocolate cake your guests are never going to be disappointed. However, when you serve it with a spoonful of delicious roasted strawberries they'll be trying to resist the urge to lick their plate clean. When you roast fruits some of their natural water content evaporates, intensifying the flavours. Get the full recipe for our [Fudgy Chocolate Cake and Roast Strawberries here](#).

Drizzle your raspberry coulis on everything

Our silky and sweet [raspberry coulis](#) is sure to become a staple in your household. Pour it over ice cream, drizzle it on top of your favourite cheesecake or add it to poached fruit for richer flavours that will make your tastebuds tingle.

Make muffins for breakfast on the go

Muffins, the more breakfast-appropriate cousin of the cupcake, are a prime opportunity to get more berries into your diet. Use fresh rather than frozen blueberries, as this will keep them more intact in your recipe and will stop them from 'melting' in the oven. Get our recipe for [Blueberry and Coconut Muffins here](#).

Notes
