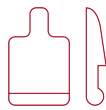




Pancake with cinnamon butter



DIFFICULTY: EASY



PREPARATION TIME: 25MINS



COOKING TIME: 10MINS



SERVES: MAKES 8 MEDIUM
SIZE PANCAKES

Ingredients

Cinnamon butter

4 tsp butter
2 tsp brown sugar
½ tsp cinnamon

Pancake

A pinch of salt
200 g flour
200 ml milk
100 g sugar
1 tsp baking soda
2 eggs
1 tbsp oil

Method

Melt butter in a water bath. Add sugar and cinnamon and stir well. Allow to cool down.

Preheat a small, non-stick pan. Mix salt, flour, milk, sugar, baking soda, eggs and oil to form pancake dough and pour into the pan.

Fill cinnamon butter in a piping bag and create snail-style circles on the pancake while it's baking. If necessary, cover the pan with a plate.

Flip the pancake with a ladle and bake until it is golden-brown on both sides.

Sprinkle remaining cinnamon butter on the pancakes and garnish with fruit of the season.

Notes
