

# *Mothers Day- Breakfast in Bed Pancakes*

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# *Breakfast in Bed Pancakes*

## *Ingredients*

300g self-raising flour

1 tsp baking powder

1 tbsp caster sugar

2 medium eggs

Pinch of salt

1 tbsp maple syrup

300ml milk

Splash of vegetable oil

Small knob of butter

## *Method*

1.) Weigh out and tip the flour, baking powder and sugar into a large bowl with a small pinch of salt. Add the eggs to the dry mixture whisk until smooth. Add the maple syrup and milk while whisking.

2.) Heat a splash of oil and a small knob of butter in a non-stick frying pan until melted and sizzling. Add spoonfuls of batter to make pancakes the size you like. Cook until bubbles start to form on the surface, then flip and cook the other side. Eat straight away or keep warm in a low oven while you cook another batch.

3.) When it comes to toppings, the world is your oyster! Pancetta or bacon are great served with either poached eggs or maple syrup for extra decadence; or fresh raspberries and strawberries for a more healthy start of Mothers Day!

