

Hey Duggee – Pancake Cereal Recipe

Ingredients (serves 2):

- 1 large egg
- 125ml milk
- 2 Tbsp vegetable oil
- 2 Tbsp maple syrup
- 1 tsp vanilla extract
- 140g self-raising flour
- 1 tsp baking powder
- pinch salt
- melted butter for frying

Method:

Break the egg into a bowl then lightly whisk. Add the milk, oil, maple syrup and vanilla extract and whisk again until combined.

Sift the flour, baking powder and salt into a separate mixing bowl.

Mix the wet and dry ingredients together, then lightly whisk until well combined and lump free.

Pop the pancake mix into a squeeze bottle or piping bag then leave to rest for 5 minutes while you heat up the pan (If you don't have a squeeze bottle or piping bag, you can leave the mixture to rest in the bowl and use a teaspoon to make the mini pancakes instead).

Heat the pan over a medium heat, then brush with a little melted butter.

Drop tiny circles of pancake mixture in the pan to make your pancakes, making sure you leave enough room between the pancakes to flip them over once ready.

Cook the pancakes until they start to bubble, then flip them over and cook on the other side until golden (a palette knife instead of a spatula makes it much easier to flip these tiny pancakes!).

Remove from the pan and repeat until all the mixture is used up.

Divide your pancake cereal between small bowls and serve with maple syrup for drizzling.