



# CHIPS Cookery Club

## Recipe – American Pancakes with Cherry Berry Sauce

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### Ingredients Makes 5-6 pancakes

175g self-raising flour	<b>Sauce</b>
1 x 5ml caster sugar	75g Frozen or canned cherries
1 x 5ml baking powder	100g blueberries
¼ tsp cinnamon	2.5ml cornflour
1 egg	2.5ml vanilla
163ml milk	5ml caster sugar
75g plain yogurt or buttermilk	7.5ml water
3 x 15ml vegetable oil	

### Equipment needed

Large bowl  
Measuring jug  
Measuring spoons  
Whisk  
Slice or palette knife  
Frying pan  
Wooden spoon  
Small saucepan



Weigh the flour and add the baking powder.



Crack the egg into a bowl.



Add the cinnamon.



Add to the flour.



Add the caster sugar and mix together.



Add the yogurt or buttermilk.



Add the milk and whisk together.



Add the cornflour and mix together.



Beat the mixture until there are no lumps and the batter is thick and smooth.



Add the water and stir.



Place the drained cherries and the washed blueberries into a saucepan.



Add the vanilla essence and place on the hob.



Add the caster sugar.



Cook for a few minutes until boiling, stirring to make sure there are not any lumps. Set aside to cool.



Heat the frying pan and add the oil.



Fry in batches until all the batter is used up.



When the oil is hot pour 2-3 spoonfuls of mixture into the pan for each pancake.



Place on a warm plate and keep warm until they are all cooked.



Fry until lightly golden on the bottom. Turn when bubbles appear on the top and the mixture is set.



Serve the pancakes warm with the berry sauce on top. Delicious with crème fraiche or vanilla ice-cream.