



Fluffy Blueberry Pancakes with Whipped Honey Cream



Makes 10-12 pancakes

Cooking/preparation time: 45 mins

Ingredients:

For the pancakes:

200g (1 $\frac{2}{3}$ cups) self raising flour
1 tsp baking powder
1 egg
300ml (10 fl oz) milk
1 tbsp butter, melted, plus extra for cooking
200g (1 $\frac{1}{2}$ cups) blueberries
A little honey for drizzling

For the whipped honey cream:

300ml (10 fl oz) double cream
2 tbsp runny honey
1 tsp vanilla extract

Firstly, stir together all of the whipped cream ingredients in a large bowl and place into the fridge to chill while your pancakes are cooking.

Then combine the flour and baking powder in a large mixing bowl. In a separate bowl, whisk together the eggs and milk with a fork.

Pour the egg and milk into the flour and whisk until a smooth batter is formed. Beat in the melted butter and then gently fold in $\frac{2}{3}$ of the blueberries.

Place a large frying pan over a medium heat with one knob of butter (or one tsp of cooking oil). Drop large spoonfuls of the batter into the pan, allowing enough space in the pan to cook three or four pancakes at a time. Cook for two or three minutes, until bubbles start to appear on the surface of the pancakes, then flip and cook for a further two to three minutes until golden brown. Stack the pancakes on top of each other to keep warm while you continue to cook the rest.

Once all of your pancakes are cooked, remove the whipped cream from the fridge, give it a quick stir and pour into your whipped cream dispenser. Place one N2O charger inside the charger holder, screw onto the dispenser and release the gas. Unscrew the charger holder, and discard the charger, then shake the canister 5-6 times. Use the whipped cream nozzle to pipe the cream onto each pile of pancakes, scattering with the extra blueberries and topping with a drizzle of honey.

Notes: Test the consistency of the whipped cream before serving and shake the canister a couple more times if needed.

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