

# OUR RECIPE

## Yoghurt Pancakes

### INGREDIENTS

Serves 4 portions

Total Time: 45-50 mins

100g (4oz) self-raising flour

30g (2 tbsp) caster sugar

1 egg, beaten

75ml Yeo Valley Natural Yoghurt

15-30ml (1-2 tbsp) Yeo Valley Whole Milk

A little vegetable oil to fry

To Serve:

Little Yeos yoghurt or Fromage Frais and fresh fruit, e.g. strawberries or raspberries.



### METHOD

1. Sieve the flour into a bowl and mix in the caster sugar. Add the beaten egg and natural yoghurt and enough milk to make a thick batter, the consistency of double cream.
2. Heat a little oil in a heavy-based, non-stick frying pan over a medium to high heat. Drop tablespoons of the mixture into the pan and cook until bubbles appear on the surface. Turn the pancakes over and cook on the other side.
3. Keep the pancakes warm in a clean tea towel whilst cooking the remaining mixture. Serve with Little Yeos Yoghurt or Fromage Frais and fruit.

