

Mansfield Park 'bit-o-this' Pancakes

Served w Chantilly Cream & Maple Syrup



6 servings



30 minutes

INGREDIENTS

2 Roaming Hens free-range fresh
eggs (beaten)

Cap of vanilla essence

2 cups (approx.) Eungelladale milk

Handful of caster sugar

A few cups of self-raising flour

Bit of butter

Whipped Chantilly cream and maple
syrup (to serve)

DIRECTIONS

1. By hand, mix well the eggs and vanilla essence.
2. Add milk and caster sugar, and mix well.
3. Sift in a cup of flour at a time, mixing well each time.
4. The pancake mix will be ready when there are no lumps, and not too thick (a little runny is best).
5. Add butter to a mid heat frypan, spooning the mixture in.
6. When bubbles form on top, pancakes are ready to be flipped.
7. Once cooked on both sides, serve with Chantilly cream & maple syrup.

Tip: For a more wholesome meal add crispy Mansfield Park Bacon to the plate.

