



# BUTTERMILK PANCAKES

**Servings:** 8

Cook up these sweet buttermilk pancakes for a weekend treat. The large plate on our entertaining grill enables you to cook a bigger batch in one go, perfect for the whole family.

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## INGREDIENTS:

125g plain flour, sifted  
1 tbsp caster sugar  
1 tsp baking powder  
½ tsp bicarbonate of soda  
250ml buttermilk  
1 egg  
25g butter, melted & cooled  
Extra butter to grease the grill plate

## To Serve

100g blueberries  
Maple syrup

## DIRECTIONS:

- 1) Preheat both sides of the Entertaining Grill to 180°C.
- 2) Place the self raising flour, sugar, baking powder and bicarbonate of soda into a bowl and mix together.
- 3) In a separate bowl, whisk together the egg and melted butter. Make a well in the centre of the dry ingredients and gradually pour in the wet ingredients. Whisk until a smooth batter forms with no lumps.
- 4) Using a ladle, pour some of the mixture onto the grill plate, allowing room to spread. Cook until bubbles appear on the surface of the pancakes and the underside starts to turn golden brown. Flip over and cook for another 1 to 2 minutes until they are cooked through. Serve hot, drizzled with maple syrup and a scattering of blueberries.

