

Apple and Blackberry pancakes



Ingredients

- 1 apple
- 175g / **6 oz** plain flour
- ½ tsp baking powder
- 2 eggs, lightly beaten
- 170ml semi-skimmed milk
- Two tablespoons blackberries
- 1 tbsp oil
- 1 tbsp sugar

Apple and Blackberry pancakes

Method

1. *CHILDREN: Grate the apples using a coarse grater.*
2. *CHILDREN: Mix the flour and baking powder together in a large bowl. Make a well in the centre and pour in the eggs and milk, then bring in the flour from the sides with a wooden spoon. Mix until well combined.*
3. *CHILDREN: Stir the grated apple, blackberries and sugar into the batter until well combined.*
4. Brush a non-stick frying pan with the oil. Set over a medium heat and drop 4 large separate spoonfuls of batter into the pan. Cook for 2-3 minutes before flipping over and cooking for the same amount of time on the other side. The pancakes should be golden brown and cooked right through. Brush the pan in-between batches and repeat until you have 16 pancakes.
5. *Serve with natural yoghurt and blackberry coulis*