

Choc Chip Pancakes

A firm favourite for all the family to enjoy

Ingredients:

- 1 bag Barrett's Ridge Choc Chip Beer Biscuit Flour Mix
- 330ml milk
- 1 large egg
- 2 tbsp melted butter
- assorted toppings of your choice (such as butter, maple syrup, honey, jams, preserves, whipped cream, chocolate spread)

Method:

1. Whisk the milk, butter and eggs together in a large bowl and then add the beer biscuit mix and whisk until combined (small lumps are okay)
2. Heat a large pan on a medium heat with just a little oil to coat the bottom of the pan and then spoon your desired amount of batter into the pan (usually about $\frac{1}{4}$ cup)
3. Cook until the surface of the pancake has some bubbles (about 2-3 minutes), then flip carefully with a spatula and cook until brown on the underside (usually 1-2 minutes).
4. Best when they are eaten warm with your desired toppings.

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