

# **CARAMEL AND BRAMLEY APPLE** **PANCAKES**

## **INGREDIENTS**

**100G PLAIN FLOUR**

**2 EGGS**

**250ML SEMI - SKIMMED MILK**

**SUNFLOWER OIL FOR FRYING**

**2 LARGE BRAMLEY APLES**

**25G BUTTER**

**200ML CARTON HALF FAT CRÈME  
FRAICHE TO SERVE**

**8 TBSP CARNATION SQUEEZY  
CARAMEL**

## **METHOD**

**1 / TO MAKE THE PANCAKE BATTER BEAT THE FLOUR AND THE EGGS TOGETHER WITH A LITTLE OF THE MILK UNTIL SMOOTH AND THEN GRADUALLY ADD THE REST OF THE MILK.**

**2 / HEAT THE 8INS NON- STICK FRYING PAN. BRUSH SPARINGLY WITH A LITTLE OIL AND POUR IN A SMALL AMOUNT TO COVER THE PAN AND SWIRL AROUND TO CREATE A THIN**

**EVEN LAYER. COOK UNTIL GOLDEN AROUND THE EDGE AND DRY IN THE CENTRE ABOUT 45 SECONDS. CAREFULLY FLIP THE PANCAKE OVER AND COOK FOR A FURTHER 15 SECONDS TURN ONTO A PLATE AND REPEAT.**

**3/ PEEL AND CORE APPLES AND SLICE MELT HALF THE BUTTER IN A FRYING PAN AND FRY APPLES IN BATCHES UNTIL GOLDEN BROWN ON ALL SIDES**

**4/ TO SERVE REHEAT EACH PANCAKE AND FILL WITH APPLES, CRÈME FRAICHE AND DRIZZLE WITH CARAMEL.**

