



Fluffy Pancakes

WITH SALTED CARAMEL SAUCE

Recipe by Jake Kendall

Founder of The Cornish Larder

Start your morning right with these delicious pancakes featuring our Caramel Sauce with Cornish Sea Salt. Guaranteed to be a hit!

1. Sift the flour, baking powder, salt and caster sugar into a large bowl. In a separate bowl or jug, lightly whisk together the milk and egg, then whisk in the melted butter.
2. Pour the milk mixture into the flour mixture and beat until you have a smooth batter. Any lumps will soon disappear with a little mixing. Let the batter stand for a few minutes.
3. Heat a non-stick frying pan over a medium heat and add a knob of butter. When it's melted, add a ladle of batter. It will seem very thick but this is how it should be. Wait until the top of the pancake begins to bubble, then turn it over and cook until both sides are golden brown and the pancake has risen to about 1cm thick.
4. Repeat until all the batter is used up.
5. Drizzle over our Caramel sauce with Cornish sea salt, a scoop of vanilla ice cream and a handful of blueberries.

Prep Time: 5 mins

Cook Time: 10 mins (all)

Servings: 4

135g plain flour

1 tsp baking powder

2 tbsp caster sugar

130ml milk

1 large egg

2 tbsp melted butter

Our Caramel Sauce

