



# CLONAKILTY

## AMERICAN STYLE PANCAKES



By Irish Yogurts Clonakilty

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Method

- In a large bowl whisk together the flour, baking powder and granulated sugar.
- In another bowl or jug mix together the eggs and yogurt
- Mix wet ingredients into the dry ingredients until just combined. Do not over mix.
- Allow your batter to chill in the fridge for approximately 10 minutes.
- Heat your frying pan or skillet on a medium heat. Add in your butter.
- Pour a ladle of your pancake batter onto the hot pan. Once bubbles begin to rise and pop on the surface, flip the pancake with a spatula. Cook for another minute.
- Repeat with the rest of the batter.
- Top your pancakes with [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#) OR [Irish Yogurts Clonakilty Spoonable Kefir Natural](#) mixed berries and a drizzle of honey.

### Ingredients

- 300g plain flour
- 1.5 tsp baking powder
- 2 tbsp. granulated sugar
- 2 eggs
- 300g [Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt](#) OR [Irish Yogurts Clonakilty Spoonable Kefir Natural](#)
- 100ml milk
- 2 tbsp. butter
- Mixed berries



- Honey
- [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)

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