



**CLONAKILTY**

## **PANCAKES WITH BLUEBERRIES AND CRÈME FRAÎCHE**



By Irish Yogurts Clonakilty

Pancakes with Blueberries and Crème Fraîche

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Method

### **For the Pancakes**

- 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 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 the 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

### **For the Blueberries**



- Add the blueberries, sugar and lemon juice to a saucepan and put over a gentle heat.
- When the blueberries start to burst remove from the heat and set aside

#### **To Serve**

- Spoon the blueberries over the pancakes and add a dollop of Crème Fraîche

#### Ingredients

##### **For the Pancakes**

- 250g plain flour
- 1.5 tsp baking powder
- 2 tbsp granulated sugar
- 3 eggs
- 150g of [Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt](#)
- 100ml milk
- 2 tbsp butter

##### **For the Blueberries**

- 200g Blueberries
- 1 heaped tablespoon of castor sugar
- Juice of half a lemon

##### **To Serve**

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

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