

Fruit filled high pancakes



Things you need:

Ingredients:

250g plain flour
60 g butter
Pinch of salt
1 ½ cups milk
3 eggs
2 cups chopped fresh fruit:
strawberry, kiwi, peach,
berry, grape, nectarine, etc

Equipment:

Measuring cups
Bowl
Wooden spoon
Large frying pan
Scales
spatula



1 Warm butter in a saucepan until butter has melted. Set aside.



2 Put flour into a basin and make a well. Break eggs into the well and mix. Add butter, salt and milk until smooth.



3 Heat a large frying pan, add a small knob of butter and spread around. Ladle four small amounts of mixture to the pan. Flip when bubbles appear on top.



3 Chop all fruit into small pieces and mix together in a bowl keeping all the juices.



4 Serve your pancakes immediately after removing them from the pan. Spoon some of the fruit mix into center of each pancake.

