

STICKY BETTY'S FLUFFY BLUEBERRY PANCAKES



Ingredients

2 heaped tablespoons of self-raising flour; 2 eggs; 2 or 3 tablespoons of natural yoghurt; some blueberries (frozen or fresh); a little cooking oil; a frying pan; a palette knife or slice to turn the pancakes.

Method

- 1 Put the flour, eggs and yoghurt in a bowl and beat together into a thick mixture.
- 2 Brush the frying pan with oil. It needs to be fairly hot but not smoking.
- 3 Drop tablespoonfuls of the mixture into the frying pan. Sticky Betty's frying pan is big enough to take 3 pancakes at a time – you need to leave room between them to make turning easy.
- 4 As soon as you put the mixture in the frying pan, place 3 blueberries onto the surface of each pancake.
- 5 When bubbles appear in the pancakes, flip them over using the knife or slice. They should be golden brown.
- 6 After a couple of minutes take the pancakes out of the pan and place on some kitchen towel until you're ready to serve. Eat hot or cold with butter, jam, syrup, crème fraiche, yoghurt or cream. Or, if you're a Sticky Betty disciple, all of the above.