

Eastlands Baking Items

Pancakes with berries

Ingredients:

- 2 cups self-raising flour
- 1/3 cup castor sugar
- ¼ teaspoon salt
- 1 egg
- 1 ½ cups milk
- 1 teaspoon vanilla essence
- 50g butter
- 1 cup water
- 1/3 cup sugar
- 1 ½ cup frozen raspberries
- juice of half a lemon

Method:

1. Sift flour, sugar and salt into a medium bowl.
2. Make a well in the middle and add cracked egg.
3. Add milk and vanilla together.
4. With a wooden spoon, gently stir mixing in the flour and egg and slowly add milk until you have a thick batter.
5. Melt half your butter on a medium heat and drop in batter, once air holes form in the batter, flip and cook until golden.
6. Continue with remaining mixture then keep warm in a warm oven.

For your syrup: Bring water and sugar to the boil, when sugar had dissolved, add raspberries and lemon juice, simmer for 3-4 minutes then remove from heat and cool slightly before serving.

Pita Bread Pizzas

Using small Pita or pocket breaks top with some tomato base then add your favourite toppings. Try different textures and flavours. Make sure you use some cheese if you can as it helps make the toppings stick.

Banana Muffins

Recipe coming soon