

Christmas Pudding Pancakes

Ingredients

- serves 6

- 150g plain flour
- 2 tsp baking powder
- ½ tsp bicarbonate of soda
- 3 tbsp caster sugar
- 2 large free-range eggs
- 125ml-150ml milk
- 125g leftover Christmas pudding or cake

Method

- Sift the flour, baking powder and bicarbonate of soda into a bowl with the caster sugar. Mix, then make a well in the centre and gradually stir in the eggs and milk until you have a smooth batter.
- Roughly chop the leftover Christmas pudding and mix into the batter. Stand for 10 minutes, then wipe a frying pan with a little vegetable oil and put over a medium heat.
- When hot, pour 2-3 large spoonfuls of the pancake mixture into the pan. Once bubbles form on the surface, flip over for another minute then stack on a warmed plate. Repeat to use up the remaining batter, then serve with leftover brandy butter.

