

## SUMMER FRUITS PANCAKES



Serves  
4



Prep  
5 minutes



Cooking  
15 minutes

A perfect fruity treat the whole family will love!

### METHOD

1. Sift the flour and salt into a large mixing bowl. Add the egg and egg yolk and half the milk.
2. With a fork, whisk up to combine before adding the rest of the milk and the vanilla if using. Decant to a jug for ease of pouring.
3. Start to heat up a little oil and butter in a large non-stick frying pan (approx. 1 tsp. of each). Once you see a little smoke rising off the pan, pour a ladle full of the mix (or enough to fill two thirds approx. of your pan).
4. Gently fry off on both sides, until golden and crisped at the edges. Use a spatula to turn - or flip if you feel brave or lucky! Meanwhile start to heat up your Princes Summer Fruits Fruit Filling (product can be served at room temperature from the can)
5. Serve immediately topped with your Princes Summer Fruits Fruit Filling (black cherry or apple).

### INGREDIENTS

1 x 410g can Princes Summer Fruits Fruit Filling  
125g plain flour  
1 egg, plus 1 egg yolk  
250ml milk  
Pinch of salt  
Spreadable butter for frying  
2 tsp vanilla extract â€” optional