

APPLE AND BUTTERMILK PANCAKES

Equipment needed –

Graters, large bowl, measuring spoons, measuring cups, whisk, measuring jug, 2 large non-stick frying pans, baking dish and foil.

Ingredients from the Garden –

- 2 apples
- 2 eggs

Ingredients from the Pantry –

- 3 cups of self-raising flour
- 2 tablespoons of brown sugar
- 2 cups of buttermilk
- ½ cup of milk
- 40 grams of butter

What to do –

1. Preheat an oven to 100°C.
2. Grate the apples and set aside.
3. Measure out 3 cups of flour and place in a large bowl.
4. Measure out 2 tablespoons of brown sugar and place in the large bowl.
5. Add the grated apple and mix to combine.
6. Measure out 2 cups of buttermilk, into a measuring jug.
7. Measure out ½ cup of milk and add to the jug.
8. Crack the eggs into the jug and mix well to combine.
9. Add the wet ingredients in the jug, into the bowl with the flour and stir to combine. Set aside for 15 minutes to rest while you tidy up your kitchen.
10. Heat a frying pan over a medium-low heat. Brush with the melted butter. Pour small amounts of batter into the pan, allowing room for them to spread. Cook for 2 minutes or until bubbles appear on the surface. Turn and cook for a further 1-2 minutes or until golden.
11. Transfer to a baking tray, cover loosely with foil and place in the oven to keep warm.
12. Repeat with the remaining batter until you make enough pancakes for 1 for every person.
13. Place a pancake on a small plate and top with the poached quinces and serve.

Serves –

- 28 students.