

Dutch Pancakes With Berries

Bialik College Kitchen Garden Program



Ingredients:

- 4 large eggs
- 1 cup milk
- 1 cup flour
- ¼ cup granulated sugar
- ½ teaspoon finely grated lemon zest
- ¼ teaspoon salt
- 1 cup berries
- butter for frying
- icing sugar

Equipment:

- blender
- metric measuring spoons/cups
- egg lifter
- frying pan

Method:

1. Blend together egg, milk, granulated sugar, lemon zest and salt in a blender.
2. Melt butter and place a small amount on frying pan. In batches, place ¼ cup of batter onto the pan and scatter with a few berries.
3. Flip and cook the other side.
4. To serve, top pancakes with a few more berries, sprinkle with icing sugar & some icecream.