



## Cook Your Own - Beetroot Pancakes

Try our Kids Country recipe, you can adapt fillings!

**This recipe makes about 12 delicious mini pancakes or 9 large ones**

### Ingredients

250g Vacuum Pack Beetroot, drained (careful not to get juice on clothing)

225g plain flour/2 large eggs, lightly beaten

30g butter, melted & cooled

1tbsp baking powder/Pinch salt

1 tsp sugar/300ml milk

OPTIONAL: We serve our pancakes with grilled bacon or whipped cream and fruit

### Method

1. Place all the ingredients in a food processor and blitz until smooth.
2. Heat a little oil in a large frying pan or on a griddle. Pour ladles of the batter into the griddle and cook until you start to see little bubbles on the surface – this will take a minute or two.
3. Using a spatula flip over the pancakes and cook for a further minute or so.
4. Transfer to a warm plate, continue until you have used all the batter if not using a griddle.
5. Serve hot with the eggs, and bacon or cold with whipped cream and fruit.

**Always ask for an adult's permission before cooking in the kitchen.**

