



PANCAKES WITH CINNAMON BUTTER



INGREDIENTS

- 4 tsp butter
- 2 tsp brown sugar
- ½ tsp cinnamon
- 200 g plain flour
- 200 ml milk
- 100 g sugar
- 1 tsp baking powder
- 2 eggs
- 1 tbsp oil
- Pinch of salt

INSTRUCTIONS

1. Melt butter in the microwave on low power (180 Watts 1-2 minutes). Add sugar and cinnamon and stir well. Allow to cool down.
2. Preheat a small, non-stick pan. Mix pancake dough and pour into the pan.
3. Fill cinnamon butter in a piping bag and create snail-style circles on the pancake while it's baking. If necessary, cover the pan with a plate.
4. Flip the pancake with a spatula and bake until it is golden-brown on both sides.
5. Spoon the remaining cinnamon butter on the pancakes and garnish with fruit of the season.
6. Idea: this is a simple recipe for children. They can assist with mixing the pancake dough, spooning on the cinnamon butter and garnishing.