

## BRAMLEY APPLE PANCAKES WITH PORK SAUSAGES

I am a big fan of Bramley cooking apples and this is a novel way of using them for breakfast. Buy the best, meatiest pork sausages you can find and don't be tempted to prick them while they are cooking or those lovely juices will come flowing out.

**Preparation time: 15-20 minutes**

**Cooking time: 5 minutes**

**Serves 4**

**8 large pork sausages**

**175 g (6 oz) plain flour**

**1 tsp baking powder**

**1/2 tsp ground cinnamon**

**about 40 g (1 1/2 oz) unsalted butter**

**1 tbsp caster sugar**

**2 eggs, beaten**

**1 large cooking apple, peeled, cored and finely chopped**

**300 ml (1/2 pint) milk**

**sunflower oil, for cooking**



1. Preheat a griddle pan over a medium heat until very hot. Add the sausages and cook for 10–15 minutes until cooked through and lightly charred, turning once
2. Meanwhile, make the apple pancakes. Heat a large heavy-based pan. Sift the flour, baking powder and cinnamon into a bowl. Using a wooden spoon cream together 15 g (1/2 oz) of the butter and the sugar in a separate bowl until light and fluffy. Beat in the eggs, adding a little of the flour mixture to prevent the mixture from curdling. Fold in the rest of the flour mixture and then stir in the chopped apple. Gradually add the milk, stirring until smooth after each addition until you have achieved a batter
3. Add a thin film of oil to the heated pan and then add a little of the remaining butter. Once the butter has melted, ladle in spoonfuls of the pancake batter, allowing them to spread out to no more than 7.5 cm (3 in) in diameter. Reduce the heat and cook for 2–3 minutes until small bubbles appear on the surface

4. Turn the pancakes over and cook for another 1-2 minutes until the pancakes are lightly golden. Stack on a plate and keep warm, then repeat until you have 12 pancakes in total. Arrange three pancakes on each warmed plate with the chargrilled sausages and serve at once