

## Scotch Pancakes with Mapled Bramley Apples

Serves 4

Preparation time: 10 minutes

Cooking time: 15 minutes

For the pancakes:

110g self raising flour, sifted

1 egg

2 tsp caster sugar

150ml milk

25g butter

For the topping:

25g butter

350g Bramley apples, peeled, cored and sliced

50g raisins or sultanas

3 tbsp maple syrup



1. For the pancakes, place the flour in a large bowl and make a well in the middle. Crack in the egg and, using a wooden spoon, begin stirring the egg, gradually drawing in the flour. Once it gets too stiff to mix, add a little milk and continue stirring until all the milk is added and you have a smooth batter. Stir in the sugar.

2. Add the butter to a non-stick frying pan and heat until sizzling. Add tablespoons of the batter to the pan to make 12 pancakes, cooking each one until bubbles appear on the surface and then flipping it over and cooking it for a further minute until golden. Remove to a plate and keep warm.

3. Meanwhile, in a separate pan, melt the butter, add the apples and raisins or sultanas and pan-fry for 7-8 minutes, stirring occasionally until the slices are golden and soft. Remove from the heat and pour over the maple syrup, swirling the pan to coat the fruit (it will bubble up).

4. Serve 3 pancakes each with the fruit and syrup spooned over.