



## Bramley Apple Souffle Pancakes

The Crown Inn - Church Enstone, Oxfordshire

 **Preparation time:**

 **Cooking time:**

 **Serves:** 6

### **Ingredients**

#### **Pancake mix**

500g plain flour

330ml milk

3 eggs

Pinch sugar

#### **Filling**

6 large tablespoon of Bramley apple puree

3 large egg whites

1. Whisk plain flour, milk, eggs, and sugar together, strain then rest for 1 hour.
2. Make 6 large pancakes.
3. Whisk the egg whites until stiff, fold half in to apple puree, then carefully fold in the second half.
4. Lay out the pancakes, divide the apple mixture onto the centre of the pancakes.
5. Roll up the pancakes and lie on a baking tray, dust with icing sugar.
6. Bake in a hot oven for 3-4 minutes.
7. Serve with whipped cream.

