

Crunchy, sweet pancakes

These delicious pancakes have all the flavours of a carrot cake! They are perfect for breakfast or as a dessert, served with some ice cream.

MAKES 12
PREP 12 MINS
COOK 15 MINS

1



Add the flour, baking powder, salt, sugar, and cinnamon to a large bowl and mix together.

2



In another bowl, whisk the eggs and milk together, then pour it into the flour mixture and beat to form a batter.

3



Add the grated carrot and sultanas to the mixture. Gently fold in until evenly distributed.

4



Heat a drizzle of oil in a non-stick frying pan. When hot, add a dollop of batter to the pan. You should be able to cook three at a time.

5

Cook for 2-3 minutes, then flip using a spatula and cook the other side for a further 2-3 minutes. Move to a plate and cook the remaining pancakes. Serve with a drizzle of maple syrup.

Ingredients

175g (6oz) plain flour
2 tsp baking powder
pinch of sea salt
25g (scant 1oz) caster sugar
1 tsp ground cinnamon
3 eggs
150ml (5fl oz) full-fat milk
2 carrots, grated and squeezed to remove water
handful of sultanas
vegetable oil, for frying
drizzle of maple syrup, to serve
ice cream, to serve (optional)

Flip it!

golden brown



Try this variation on a classic recipe for delicious carrot pancakes!

Suitable for 9-11 years

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