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.

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)

These pancakes would be perfect if you have an egg allergy and could be made with an egg substitute.

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

Try this variation on a classic recipe for delicious carrot pancakes! Suitable for 9-11 years

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.

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